Cincinnati Catering

At

Willow

EVENT CENTER

WEDDINGWIRE

COUPLES' CHOICE

AWARDS®

2020

Buffet Style Wedding Menu

Call us at 513.541.2626

Willow Ring Bearer

Includes all of the following:
Wheat and White Rolls with Butter

Mashed Potatoes

3 Onion Green Beans

Buttered Corn

Meatless Mostacholli

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

Supreme Collection
$**14.25** per person

Premium Collection
$**15.75** per person

Add a salad selection to this menu
$2.50 per person

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

Call us at 513.541.2626

The Willow Flower Girl

Sliced Cold Meat:
Sliced Ham, Beef, and Turkey

Sliced Bread Selection:
White, Wheat, & Rye Breads

Garnishments, Condiments, and Cheeses
Lettuce, Tomato, and Pickles
Mayo, Spicy Mustard, and Horseradish
American, Colby Jack, & Swiss Cheeses

Also Included:
Saratoga Chips w/BBQ Sauce
Green Beans Country
Meatless Marzetti

Supreme Collection
$**15.00** per person

Premium Collection
$**16.50** per person

Make 1 Sliced Meat Selection Hot in Gravy:
ADD $0.75 per person

Add a salad selection to this menu
$2.50 per person

Call us at 513.541.2626

The Willow Couples Choice

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, & Dressings
Spring Mix Salad w/Craisins, Almonds, Croutons, & Dressings
South of the Border Salad w/Tortilla Strips, Corn, Black Bean, Grape Tomatoes & Dressings
Italian Salad w/Croutons, Red Onions, Grape Tomatoes, Pepperoncini,
Black & Green Olives, & Dressings

Choose Three sides:

Mashed Potatoes

Garlic Mashed Potatoes

Creamy Ranch Mashed Potatoes

Parmesan Smashed Potatoes (add $0.75pp)

Cheddar & Garlic Mashed Potatoes (add $0.75pp)

Loaded Mashed Potatoes (add $1.00pp)

Red Jacket Parsley Potatoes

Garlic and Herb Roasted Redskin Potatoes

Roasted Ranch Redskin Potatoes

Spicy Roasted Redskin Potatoes (add $0.50pp)

Baked Potato w/butter & sour cream (add $0.50pp)

Cheddar and Garlic Roasted Redskin Potatoes (add $1.00pp)

Parmesan Roasted Redskin Potatoes (add $0.75 pp)

Green Beans Almondine

Green Beans Country

Heart Stoppin Green Beans (add $0.75pp)

Green Beans w/tomato & onions (add $0.50pp)

Green Beans w/French onions & walnuts (add $0.50pp)

Green Beans w/bacon, mushrooms, & onions (add $0.75pp)

Corn O'Brien

Buttered Corn

Honey Glazed Carrots

Honey Glazed Baby Carrots (add $0.50pp)

Garden Blended Vegetable Medley (add $0.50pp)

Broccoli Spears w/ Cheese Sauce (add $0.75pp)

Garlic & Herb Broccoli Florets (add $0.50pp)

Confetti Rice

Garden Long Grain and Wild Rice

Rice Pilaf

Red Beans and Rice

Jambalaya (add $0.75pp)

Meatless Marzetti w/Mozzarella Cheese

Meatless Mostacholli w/Parmesan Cheese

Macaroni and cheese (add $0.75pp)

Alfredo Pasta w/ Peppers & Onions (add $0.50pp)

Penne Noodles w/ Veggies & Marinara sauce (add $0.50pp)

Entrée Selections and Pricing on page 5

Choose two entrees:

(Beef Options:)

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)

(Chicken Options:)

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)

(Additional Options:)

Citrus Pepper Salmon
(add $2.50pp)

Traditional Layered Lasagna (meat or vegetable)
(add $2.50pp)

Supreme Collection

$**21.25** per person

Premium Collection

$**22.75** per person

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The Willow Italian Wedding

Includes your choice of salad:

Mixed Greens Salad w/Red Onions, Grape Tomatoes, Croutons, & Dressings
Caesar Salad w/Toasted Croutons, Grated Parmesan, & Dressings
Spring Mix Salad w/Craisins, Almonds, Croutons, & Dressings
South of the Border Salad w/Tortilla Strips, Corn, Black Bean, Grape Tomatoes & Dressings
Italian Salad w/Croutons, Red Onions, Grape Tomatoes, Pepperoncini,
Black & Green Olives, & Dressings

Served with all of the following:

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

Choose Two Meats:

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

Supreme Collection

$**19.25** per person

Premium Collection

$**20.75** per person

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Willow 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, & Dressings
Spring Mix Salad w/Craisins, Almonds, Croutons, & Dressings
South of the Border Salad w/Tortilla Strips, Corn, Black Bean, Grape Tomatoes & Dressings
Italian Salad w/Croutons, Red Onions, Grape Tomatoes, Pepperoncini,
Black & Green Olives, & Dressings

Served with all of the following:

Soft Shell Flour Tortillas
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, Taco Sauce, and Shredded Cheese

Supreme Collection
$**19.25** per person

Premium Collection
$**20.75** per person

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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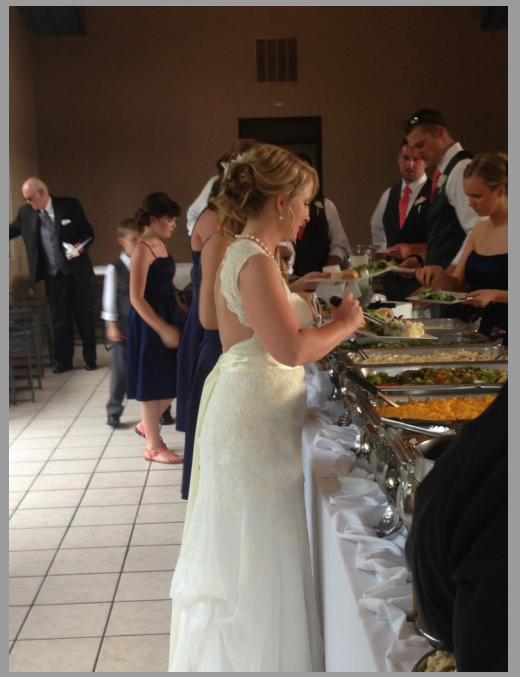

Willow Honeymoon

(Grilled Onsite)

(2 sandwiches per person 1 Burger or chicken and 1 Hot Dog, Brat, or Mett)

INCLUDES ALL OF THE FOLLOWING ENTREES:

Chicken Breast, Hamburgers, Bratwurst, Mettwurst, and Hot Dogs
with Buns

GARNISHMENTS INCLUDE:

American, Cheddar, and Swiss Cheeses

CONDIMENTS INCLUDE

Sliced Dill Pickles, Mustard, Ketchup, Mayonnaise, and Relish
Sliced Tomatoes, and Sliced Onions,

Included Sides:

American Potato Salad Tri-colored Pasta Salad Creamy Cole Slaw
Country Ranch Baked Beans or Vegetarian Baked Beans

Upgrade Your Sides:

(in Season) Broccoli Slaw ($0.75pp)
Redskin Potato Salad ($0.75pp)
Marzetti (pasta) ($0.75pp)
Buttered Corn ($0.50pp)
Macaroni Salad ($0.50pp)
Tri-colored Nacho Chips with salsa ($0.50pp)
Meatless Mosacholli with parmesan cheese on the side ($0.50pp)
Hawaiian Delight ($0.50pp)
(In Season) Fresh Cut Fruit Salad ($1.50pp)
Macaroni and Cheese ($0.75pp)
Saratoga Chips with BBQ Sauce ($0.50pp)
Choose any Tossed Salad with Dressings ($1.75pp)

Supreme Collection
$**17.50** per person

Premium Collection
$**19.00** per person

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Willow Sunrise Anytime

Buffet includes all of the Following:

Goetta
Crispy Bacon
Country Style Home Fried Potatoes with ketchup
Homemade Biscuits w/ sausage gravy
Scrambled Eggs w/ Hot Sauce
Sauteed 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

Supreme Collection
$18.00 per person

Premium Collection
$19.50 per person

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Willow Cocktail Hour Appetizers

The Basics (stationed) $7.00 per person

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

The Topping Bar (Stationed) $9.00 per person

Saratoga Chips
Tri-colored Tortilla Chips
Toppings:
Queso Sauce, Gold Star Chili, chopped onions, chopped tomatoes,
jalapeno's, crema. guacamole, and salsa
Includes 6 inch White Plastic Plate, Cocktail napkin and Fork

Late Night Snack

Mini Burger Station: $4.50 per person

Two mini hamburgers and buns with a topping bar consisting of
American cheese, Swiss cheese, bacon, ketchup, mustard, mayo, lettuce, and onions
Includes 6 inch White Plastic Plate, Cocktail napkin and Fork

Waffle Station: $4.50 per person

Special recipe Belgian waffle prepared onsite
Includes:
blueberry topping, strawberry topping,
powdered Sugar, maple syrup, and butter
Includes 6 inch White Plastic Plate, Cocktail napkin and Fork

Gold Star Cheese Coney Station: $3.50 per person

1 cheese coney per person: coney dog, Gold Star chili, mustard,
diced onions, shredded cheese, and hot sauce
Includes 6 inch White Plastic Plate, Cocktail napkin and Fork

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

Call us at 513.541.2626

A la carte Hors D'oeuvre Selections

Minimum order requirement of 25 pieces or servings per item

Heartier Beef Selections

Beef BBQ Fillo w/Coleslaw	$1.75
Beef BBQ Slider	$2.00
Open Faced Beef Cup	$2.50
Cheeseburger Slider	$2.25
Cheesesteak Slider	$2.25
Corned Beef (Reuben) Slider	$2.25
Meatballs (Italian, Swedish, or BBQ)	$1.00
Southwestern Beef Taco Tortilla Scoop	$1.50
Cincy Style Flank Steak Slider	$3.00

Heartier Chicken Selections

Baked Chicken Slider	$2.25
Boneless Chicken Wing (plain, spicy, or BBQ)	$1.75
Chicken BBQ Fillo w/Coleslaw	$1.50
Chicken BBQ Slider	$2.25
Baked Chicken Cordon Bleu Bite	$1.75
Sweet and Sour Chicken Cup	$2.50
Chicken Salad w/Walnut Garnish in Fillo	$1.75
Chicken Tender w/Honey Mustard	$1.75
Chicken Wing (plain, spicy, or BBQ)	$2.25
Southwest Chicken Taco Tortilla Scoop	$1.75

Other Hearty Selections

Grilled Cheese & Tomato Soup Shooter	$1.75
Oriental Pork Egg Roll w/Sweet 'n' Sour	$2.00
Thanksgiving Layered in a Cup	$2.50
Octoberfest Layered in a Cup	$2.00
Vegetable Spring Roll	$2.25
Vegetarian Caprese w/Pesto on Crostini	$2.50
Vegetarian Slider w/Veggies & Hummus	$2.25

From the Sea

Crab Cake w/Chipotle Mayo	$2.25
Popcorn Shrimp w/Cocktail Sauce (4 pcs)	$1.25
Shrimp Kabob	$3.50
Shrimp Shooter w/Tangy Cocktail Sauce	$3.00

Spreads / Dips

Brie Cheese w/Raspberry Preserve on Crostini	$2.50
Hummus w/Half Moon Pita Chips	$1.50
Pesto & Tomato w/Feta on Crostini	$1.75
Queso & Salsa w/Tri-Colored Tortilla Chips	$3.00
Spinach Spread w/Tomato Garnish on Crostini	$1.75
Tomato & Basil Crab Spread on Crostini	$2.25

Pinwheels & Sandwiches

Cucumber Sandwiches	$1.25
Slammer Finger Sandwiches (ham, beef, & turkey)	$1.25
Italian Lavash Pinwheel	$1.25
Ranch Lavash Pinwheel	$1.25
South of the Border Lavash Pinwheel	$1.25

Additional Compliments

Carved Watermelon Basket w/Fresh Fruit (serves approx. 60 people)	$300.00
Shrimp Party Platter w/Cocktail Sauce (2 lbs.) (approx. 40-50 Jumbo pieces)	$ 80.00
Seven Layer Taco Dip w/Tri-Colored Tortillas (serves approx. 25 people)	$ 70.00

— denotes vegetarian selection

Classic Offerings

Antipasto—cheese, salami, pepperoni, ham, olives, grape tomatoes, and crackers	$3.50
Cincy Beer Cheese Dip w/Bavarian Pretzel Bites	$2.00
Cheddar Cheese Puff	$2.00
Crudite (Veggies) w/Creamy Ranch	$2.25
Cubed Domestic Cheeses	$2.25
Cubed Domestic Cheeses w/Pepperoni & Salami	$2.75
Deviled Egg	$1.75
Deviled Egg—BLT Style	$2.00
English Style Cheese Dip w/Bagel Bites	$2.00
Fresh Cut Fruit w/French Creme	$2.75
Fresh Cut Fruit Kabobs	$2.50
Mushroom Crowns w/Italian Sausage	$3.25
Parmesan Puff Pastry Stick	$1.50
Pigs in a Blanket	$1.75
Quiche (Lorraine or Spinach & Swiss)	$2.00
Salami Roll Ups w/Cream Cheese	$1.50
Spicy Cheese Ravioli w/Marinara	$1.50
Spinach Dip w/Bavarian Pretzel Bites	$2.00
Sweet Potato Mash in Fillo	$1.50
Veggie Shooter w/Creamy Ranch or Hummus	$2.00

SOME OF THESE HORS D'OEUVRE ITEMS MAY NOT BE SUITABLE FOR DROP OFF SERVICE. PLEASE CONTACT YOUR CONSULTANT TO DISCUSS THIS FURTHER.

PRICES ABOVE DO NOT INCLUDE DISPOSABLE DINNERWARE. IT MAY BE ADDED TO YOUR ORDER UPON REQUEST.

Dinnerware Selections

Supreme Collection

· Heavy duty white round or white square plastic dinner plate
· Pre-set metal fork & metal knife placed at each guest seat
· Folded linen napkin (supplied by Willow) pre-set at each guest seat
· Salt and pepper shaker sets placed on each guest table
· Glass goblet filled with water & ice and pre-set at each guest seat
· Round plastic dessert plate, disposable fork, & white paper cocktail napkin for dessert

Premium Collection

· Round white china dinner plate
· Pre-set metal fork & metal knife placed at each guest seat
· Folded linen napkin (supplied by Willow) pre-set at each guest seat
· Salt and pepper shaker sets placed on each guest table
· Glass goblet filled with water & ice and pre-set at each guest seat
· Round plastic dessert plate, disposable fork, & white paper cocktail napkin for dessert

Willow Dinnerware / Service Options

ALL Packages at The Willow will receive the following:

— Buffet Attending Services
— Clearing Services
— Cake Cutting Services
— Self-Serve Coffee Station with Upscale Plastic Handled Cups

** Labor & Delivery charges will be assessed based on total party needs.
** A 15% venue service charge will also be applied.

Cincinnati Catering
513.541.2626

Give us a call!

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 Grove Event Center, Walden Ponds, Pyramid Hill properties, Rhinegeist, Marmalade Lily, Longworth Hall, Hughes Center, Newport Carnegie, The Turn Vintage Warehouse, Prickel Barn, Willow, Woodward Theater, 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 of 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 Silver, 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. All Credit card Payments will incur a 3% convenience fee. A service charge of $50.00 will apply for all returned checks.

Call us at 513.541.2626

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