

BREAKFAST—Sunrise Specials

Pancake Breakfast

\$10.00 per person

Four Fluffy Pancakes Chef Prepared Onsite (or dropped off)
w/Blueberry Topping, Strawberry Topping, Powdered Sugar, Syrup, & Butter
Plus your choice of Bacon **OR** Sausage
Disposable Plastic Dinnerware is included

Belgian Waffle Breakfast

\$10.00 per person

Special Recipe Belgian Waffle Prepared Onsite (or dropped off)
w/Blueberry Topping, Strawberry Topping, Powdered Sugar, Syrup, & Butter
Plus your choice of Bacon **OR** Sausage
Disposable Plastic Dinnerware is included

Mega Breakfast Burrito

(pre-assembled for grab & go ease)

\$10.00 per person

Scrambled Eggs, Sausage, Home Fried Potatoes, & Shredded Cheese
wrapped in a 10” Soft Flour Tortilla // (vegetarian option available upon request)
Disposable Plastic Dinnerware is included

Breakfast Biscuit Meal

(biscuit is pre-assembled for grab & go ease)

\$10.50 per person

Country Style Buttermilk Biscuit Layered with Scrambled Eggs, Ham, & Cheese
Includes 3 Bacon Strips & Home Fried Potatoes w/Ketchup
Disposable Plastic Dinnerware is included

Continental Breakfast

\$11.00 per person

Assorted Freshly Baked Donuts, Bagels w/Cream Cheese,
Muffins, Scones, & Fresh Cut Fruit (Seasonal)
Disposable Plastic Dinnerware is included

Breakfast Parfait

\$11.25 per person

Choose 2 Yogurt Toppings

Raspberry, Blueberry, Strawberry, or Mixed Berry

Includes:

Plain Vanilla Yogurt, Granola, Bagels w/Cream Cheese,
Muffins, Scones, & Fresh Cut Fruit (Seasonal)
Disposable Plastic Dinnerware is included

Start your day off right!



Additional Options

- Add Fresh Cut Fruit Salad to any breakfast menu for \$2.50 more
- Add Orange Juice to any breakfast menu for \$3.00 per 10oz. bottle
- Add Apple Juice to any breakfast menu for \$3.00 per 10 oz. bottle
- Add Regular Coffee to any breakfast menu for \$25.00 per gallon
- Add Decaf Coffee to any breakfast menu for \$25.00 per gallon



Cincinnati Catering

513.541.2626

Give us a call!

Minimum spending requirements apply.

BREAKFAST—Sunrise Specials

Breakfast Buffet

\$12.50 per person

Fluffy Scrambled Eggs, Biscuits w/Gravy,
Home Fried Potatoes w/Ketchup, Bacon Strips, & Sausage
Disposable Plastic Dinnerware included

Omelet Breakfast *

\$13.00 per person

Omelets Chef Prepared Onsite
w/Topping Bar including Onions, Peppers, Ham, Cheese, & Mushrooms
Includes Home Fried Potatoes plus your choice of Bacon **OR** Sausage
Disposable Plastic Dinnerware included

* This menu requires attended service and our chefs to cook over an open flame.
Please ensure in advance that this is acceptable at your chosen venue.

Breakfast Biscuit Frittata

(2 frittatas per person)

\$14.00 per person

Choose 2 Varieties of Frittatas from Bacon Cheese, Country,
Spinach & Swiss, or Veggie with Parmesan and Cheddar
Includes: Tri-colored pasta Salad, Roasted Garlic & Cheddar Redskin Potatoes,
& Assorted Muffins
Disposable Plastic Dinnerware included

Quiche Brunch

\$14.25 per person

Choose 2 Varieties of Quiche from Lorraine, Country,
Spinach & Swiss, or Veggie with Parmesan and Cheddar
Includes Tri-Colored Pasta Salad, Roasted Garlic & Herb Redskin Potatoes,
& Assorted Scones
Disposable Plastic Dinnerware included

Ultimate Breakfast

\$15.25 per person

Pancakes **OR** Belgian Waffles Chef Prepared Onsite (or dropped off)
w/Blueberry Topping, Strawberry Topping, Powdered Sugar, Syrup, & Butter,
Scrambled Eggs, Bacon Strips, Sausage Links, Home Fried Potatoes w/Ketchup, &
Biscuits w/Gravy
Disposable Plastic Dinnerware included

Make your breakfast hassle-free!



Additional Options

- Add Fresh Cut Fruit Salad to any breakfast menu for \$2.50 more
- Add Orange Juice to any breakfast menu for \$3.00 per 10oz. bottle
- Add Apple Juice to any breakfast menu for \$3.00 per 10 oz. bottle
- Add Regular Coffee to any breakfast menu \$25.00 per gallon
- Add Decaf Coffee to any breakfast menu \$25.00 per gallon



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**Need a more budget-friendly or less formal option?
Please call to speak with a consultant.**

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, Rhinegeist, The Center, Longworth Hall, Timeless Charm, 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.
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.