

Cincinnati
Catering

At



Willow
EVENT CENTER

Buffet Style Wedding Menu
Call us at 513.541.2626



Willow Ring Bearer

Includes all of the following:
Dinner Roll Assortment with Butter

Mashed Potatoes

3 Onion Green Beans

Buttered Corn

Meatless Mostacholli

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

includes White plastic plate, Pre-set metal fork, Pre-set metal knife,
and Salt and pepper shaker

\$15.25 per person

Add a salad selection to this menu

\$2.25 per person

Add corn muffins to our delicious pan rolls

\$0.50 per person

**** A 15% venue service charge will also be applied.**



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The Willow Flower Girl

Includes all of the following:
Dinner Roll Assortment with Butter

Garlic Mashed Potatoes

Green Beans Country

Meatless Marzetti

Sliced Roasted Turkey Breast in Broth Gravy on the side

Sliced Roast Beef in Au jus Gravy on the side

includes White plastic plate, Pre-set metal fork, Pre-set metal knife,
and Salt and pepper shaker

\$17.50 per person

Add a salad selection to this menu

\$2.25 per person

Add corn muffins to our delicious pan rolls

\$0.50 per person

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The Willow Couples Choice

Includes:

Dinner Roll Assortment 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

Italian Salad w/Croutons, Red Onions, Grape Tomatoes, Sliced Banana Peppers,
Black & Green Olives, & Dressings

Choose Three sides:

Mashed Potatoes

Parmesan Smashed Potatoes

(add \$1.00pp)

Red Jacket Parsley Potatoes

Spicy Roasted Redskin Potatoes

(add \$0.75pp)

Parmesan Roasted Redskin Potatoes

(add \$1.00 pp)

Green Beans Almondine

Green Beans w/tomato & onions

(add \$0.75pp)

Corn O'Brien

Honey Glazed Baby Carrots

(add \$0.75pp)

Garlic & Herb Broccoli Florets

(add \$0.75pp)

Rice Pilaf

Meatless Marzetti w/Mozzarella Cheese

Alfredo Pasta w/ Peppers & Onions

(add \$0.75pp)

Garlic Mashed Potatoes

Cheddar & Garlic Mashed Potatoes

(add \$1.00pp)

Garlic and Herb Roasted Redskin Potatoes

Baked Potato w/butter & sour cream

(add \$0.75pp)

Green Beans Country

Green Beans w/French onions & walnuts

(add \$0.75pp)

Buttered Corn

Garden Blended Vegetable Medley

(add \$1.00pp)

Confetti Rice

Red Beans and Rice

Meatless Mostacholli w/Parmesan Cheese

Penne Noodles w/ Veggies & Marinara sauce

(add \$0.75pp)

Creamy Ranch Mashed Potatoes

Loaded Mashed Potatoes

(add \$1.25pp)

Roasted Ranch Redskin Potatoes

Cheddar and Garlic Roasted Redskin Potatoes

(add \$1.25pp)

Heart Stoppin Green Beans

(add \$0.75pp)

Green Beans w/bacon, mushrooms, & onions

(add \$1.00pp)

Honey Glazed Carrots

Broccoli Spears w/ Cheese Sauce

(add \$1.00pp)

Garden Long Grain and Wild Rice

Jambalaya

(add \$1.00pp)

Macaroni and cheese

(add \$1.00pp)

Entrée Selections and Pricing on page 5

Choose two entrees:

(Carved or Grilled 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 Apple Glazed Pork Loin

Chef Carved Prime Rib w/ horseradish creme

(call for pricing)

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

(call for pricing)

10oz Grilled Ribeye Steak w/ horseradish creme

(call for pricing)

10oz Grilled New York Strip w/ Worcestershire

(call for pricing)

(Chicken Options:)

Grilled Marinated Chicken Breast

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 \$1.50pp)

Monterey Chicken Breast

(add \$2.00pp)

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

(add \$3.00pp)

Baked Chicken Marsala

(add \$1.50pp)

Focaccia Garlic Crusted Chicken Breast

(add \$3.50pp)

(Additional Options:)

Citrus Pepper Salmon

(add \$2.50pp)

Traditional Layered Lasagna (meat or vegetable)

(add \$2.50pp)

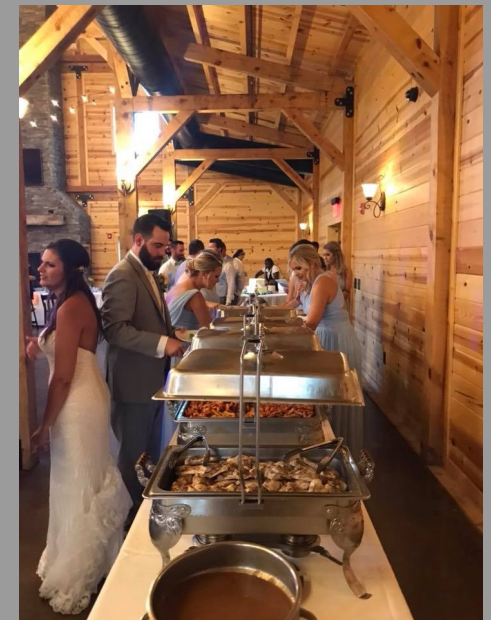
includes White plastic plate, Pre-set metal fork, Pre-set metal knife,
and Salt and pepper shaker

\$24.50 per person

** A 15% venue service charge will also be applied.



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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

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

includes White plastic plate, Pre-set metal fork, Pre-set metal knife,
and Salt and pepper shaker

\$22.50 per person

** A 15% venue service charge will also be applied.



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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
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

Toppings:

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

includes White plastic plate, Pre-set metal fork, Pre-set metal knife,
and Salt and pepper shaker

\$22.50 per person

Additional Items:

Add Queso Sauce	\$1.50 per person
Add Guacamole	\$1.00 per person

Upgrade to Fajita Beef and Chicken Strips Add\$1.75 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)

includes White plastic plate, Pre-set metal fork, Pre-set metal knife,
and Salt and pepper shaker

\$19.75 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

includes White plastic plate, Pre-set metal fork, Pre-set metal knife,
and Salt and pepper shaker

\$19.25 per person

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Willow Cocktail Hour Appetizers

(Stationed) \$10.00 per person

Choose 3 Appetizers

Saratoga Chips with BBQ Sauce
Meatballs (Italian, Marinara, or Swedish)
7 Layer Taco Dip w/ Tri-Colored Tortilla Chips
Beer Cheese or Spinach Dip w/ Bavarian Pretzel Bites
Raw vegetable crudité with creamy ranch dip
4 variety cubed cheese tray with crackers
Franks in a Blanket
Popcorn Shrimp w/ Cocktail Sauce

Includes 6 inch White Plastic Plate, Cocktail napkin and Fork

Late Night Snack

Mini Burger Station: \$6.00 per person

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

Includes 6 inch White Plastic Plate, Cocktail napkin and Fork

Waffle Station: \$6.00 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: \$4.00 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.**

Late Night snack will be set up as a drop off.



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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 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.



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