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**DoubleTree Suites by Hilton**  
**Blue Ash | Cincinnati**  
6300 East Kemper Road  
Sharonville, OH 45241



# GENERAL CATERING INFORMATION

Welcome to the Doubletree! We look forward to serving you and your associates. Our staff will assist you in every way possible to prepare for a successful meeting or special occasion. The following will help us together to ensure success.

Rental charges apply to all rooms used for meetings, exhibits and ceremonies booked through the Hotel. Confirmation for the number of guests to be served must be received no later than 5 business days prior to the scheduled function; otherwise the Hotel will consider your originally expected number of people to be the guarantee for all charges. All Hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater.

A 21% service charge and applicable sales tax will be added to all food, beverage and AV ordered through the Catering Department.

The Doubletree reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises. All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the Hotel.

If the room herein reserved cannot be made available to the guest, the Hotel reserves the right to substitute a similar or comparable room for the function. Such substitution shall be deemed by the guest as full performance. The Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed. All prices are subject to change pending circumstances with notice.

All functions require an advance deposit. No reservation is firm until the deposit is received. All functions are to be paid with cash or credit card prior to the function. Direct billing can be arranged, but must be approved prior to the function date.

The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering Department for assistance in displaying of all materials. Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available through our in-house supplier on a rental basis. Orders may be placed through the Catering Department.

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel is not responsible for damage or loss of any items left in the Hotel prior to or following any function. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed. The Hotel will accept packages two working days prior to the function, but not between 11:00 a.m. and 1:00 p.m. daily. Parcels will not be accepted on pallets or skids, and the shipper will be responsible for the loading and unloading of packages into the Hotel. Hotel Packages must be marked appropriately with: Name of Group and Date of Function, Contact's Name, Hotel name and address. The Hotel may request the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Hotel.



# BREAKFAST

## EXECUTIVE CONTINENTAL | 15

orange, grapefruit, cranberry & apple juices | freshly brewed coffee | bigelow teas | greek & fruit yogurt  
seasonal fresh cut fruit | pastries, breads, bagels with cream cheese, butter & preserves | oatmeal with a variety of toppings | house made granola

## CLASSIC BREAKFAST BUFFET | 19

orange, grapefruit, cranberry & apple juices | freshly brewed coffee | bigelow teas | greek & fruit yogurt  
seasonal fresh cut fruit | pastries, breads, bagels with cream cheese, butter & preserves | oatmeal with a variety of toppings | house made granola | fresh scrambled eggs

### choice of one:

french toast  
belgian waffles  
buttermilk biscuits with sausage gravy

### choice of two:

crisp bacon  
sausage links  
turkey sausage  
canadian bacon slices

## BUFFET ENHANCEMENTS

(priced per person)

ham & cheese croissant | 4  
sausage, egg, & cheese biscuit | 6  
bacon, egg, & cheese english muffin | 6  
scrambled eggs (eggs, egg whites, egg beaters) | 5  
bacon | 4  
sausage | 4  
biscuits & gravy | 5  
fruit smoothies | 5  
yogurt parfaits | 4  
scones | 4  
oatmeal with dried fruit | 3  
hard boiled eggs | 3  
cottage cheese | 3  
assorted cold cereals with milk | 3  
european meat & cheese display | 5  
assorted yogurts | 4

## ACTION STATIONS

(\$85 attendant charge for action stations)

smoothie station | 8  
omelet station | 10

# PLATED BREAKFAST

All plated breakfasts include: croissants | muffins | breakfast breads | butter | jam | honey | fruit preserves  
freshly brewed coffee | bigelow teas | orange, grapefruit, cranberry, & apple juices

## BON JOUR | 15

cinnamon raisin french toast | warm maple syrup | fresh fruit

## AMERICAN GRIDDLE | 17

scrambled eggs | breakfast potatoes | applewood smoked bacon

## STEAK AND EGGS | 19

grilled sirloin | scrambled eggs | bacon & mushroom hash

## SCRAMBLED EGG WHITES | 16

scrambled eggs whites | steamed broccoli | grilled tomato

## CRUNCHY FRENCH TOAST | 16

whole wheat french toast crusted with crushed corn flakes | fresh berries | bananas

## ACCELERATOR | 22

grilled petit filet | smoked cheddar scrambled eggs | breakfast potatoes

## CALIENTE | 15

soft flour tortilla filled with scrambled eggs | chorizo sausage | jack cheese | sour cream | salsa

# MEETING REFRESHMENTS

## BREAKFAST ITEMS

(priced per person)

donuts | 3

muffins & danish | 4

bagels & cream cheese | 4

freshly baked croissants | 3

chocolate brownies & blondies | 4

granola & nutri-grain bars | 3

selection of cookies | 3

lemon squares | 3

house-made granola with low-fat milk | 4

# PLATED LUNCHES

soup or salad | assorted breads | dessert  
freshly brewed colombian rainforest coffee | bigelow teas | iced tea

## SOUPS AND SALADS

(choice of one)

tomato basil | chicken tortilla | chicken noodle | new england clam chowder | chefs stock pot  
caesar salad | market salad: cucumber, tomato, olive | steakhouse salad: bacon, tomato, ranch  
field greens salad: feta, dried cranberries, pecans | spinach salad: strawberries, almonds, citrus dressing  
grilled vegetable: squash, zucchini, tomato, bleu cheese, balsamic syrup

## DESSERTS

(choice of one)

key lime pie | cheesecake with fresh berries | vanilla crème brulee | strawberries in chantilly | triple berry tort  
chocolate indulgence cake with raspberry coulis | peanut butter pie | caramel apple pie  
graeters ice cream: chocolate, vanilla, or raspberry chocolate chunk (additional \$5 per person)

## ENTREES

### GRILLED SIRLOIN | 23

whipped red skin potatoes | grilled asparagus | red wine demi-glace

### ROASTED PORK LOIN | 19

smoked gouda whipped red skin potatoes | french beans | balsamic demi-glace

### POACHED SALMON | 21

steamed asparagus | basmati rice | red pepper coulis

### BRAISED CHICKEN | 20

roasted root vegetables | rice pilaf | rosemary broth

# LIGHTER LUNCH SELECTIONS

### BISTRO CLUB SANDWICH | 18

turkey | ham | bacon | swiss | mayo | lettuce | tomato | saratoga chips

### TURKEY WRAP | 17

turkey | dried cranberry | swiss | cranberry aioli | spring greens | whole wheat tortilla

### ORIENTAL SALAD | 17

napa cabbage | oranges | snow peas | red pepper | crispy rice noodles | asian vinaigrette

### CAESAR SALAD | 15

crisp romaine | croutons | creamy caesar | shaved parmesan

### COBB SALAD | 17

field greens | cheddar | egg | avocado | turkey | tomato | bacon | bleu cheese

### CHOP SALAD | 16

romaine | tomato | bacon | chopped egg | ranch dressing

## SALAD ENHANCEMENTS

chicken | 3 | shrimp | 4 | salmon | 5 | steak | 6 | grilled, blackened, or baked |

# LUNCH ON THE RUN

condiments | disposable flatware | chilled soft drinks | water

## INDIVIDUAL BOXED LUNCH

### SIDES (choice of three)

kettle chips | terra vegetable chips | pasta salad | potato salad | red apple | fruit salad |  
doubletree signature chocolate chip cookie | orange | green apple | banana

### SANDWICHES ( choice of one)

#### DELI | 19

prosciutto | salami | mozzarella | roasted peppers | pesto | focaccia

#### VEGETARIAN WRAP | 19

grilled vegetable | mozzarella | sun-dried tomato aioli | flour tortilla

#### ROAST BEEF | 19

roast beef | gouda | mixed greens | horseradish | hoagie roll

#### SMOKED TURKEY WRAP | 19

turkey | lettuce | tomato | dijon mustard | whole wheat wrap

#### ROASTED SIRLOIN | 20

herb crusted sirloin | boursin cheese | mixed greens | hoagie roll

#### HAM AND SWISS | 19

ham | swiss | grain mustard | lettuce | tomato | ciabatta

# BUFFET LUNCHES

## WORKING BUFFET LUNCH\* | 23

individual bags of chips | pretzels | deli selection of garnishes & condiments | freshly brewed coffee  
bigelow teas | iced tea

### SALADS (choice of two)

chilled pasta primavera | vegetable slaw | potato salad | thai chicken salad | greek farmers salad  
garden salad with tomato, cucumber, olives | caesar salad

### SANDWICHES (choice of two)

#### ITALIAN

prosciutto, salami, mozzarella, roasted peppers, pesto mayonnaise, focaccia

#### TUNA

white albacore tuna salad, lettuce, tomato, pita

#### ROASTED SIRLOIN

herb crusted sirloin, boursin cheese, field greens, hoagie roll

#### CHICKEN COBB

roasted chicken, cheddar cheese, sliced egg, field greens, tomato, bacon, mayonnaise, hoagie roll

#### CHICKEN CAESAR

grilled chicken, crisp romaine, creamy caesar, shaved pecorino, flour tortilla

#### ROASTED TURKEY

sliced turkey, caramelized sweet onions, swiss cheese, field greens, herb vinaigrette, focaccia

#### GRILLED VEGETABLE

zucchini, squash, red onions, red peppers, provolone cheese, tomato aioli, ciabatta

### DESSERTS (choice of two)

chocolate dipped strawberries | whole fresh fruit | fudge brownies | blondies | lemon bars | doubletree signature  
chocolate chip cookies | apple bars | mini cheesecake | chefs selection of pastries

# BUFFET LUNCHES

## THEMED LUNCHES\*

artisan breads & rolls | water | freshly brewed coffee | bigelow teas | iced tea

### COUNTRY PICNIC | 23

vegetable slaw | fried chicken salad | baked beans | fried potato wedges | sliced watermelon  
chocolate chip cookies | brownies | relish tray | buns | cheeses | condiments | macaroni salad  
**choice of three:** hamburgers | hot dogs | grilled chicken | pulled pork | turkey burgers

### SOUTHWESTERN | 23

chicken tortilla | tomatilla salad | roasted corn and black bean salad | nacho chips | salsa | guacamole  
sour cream | banana xangos | tortilla crispas  
**choice of two:** chicken fajitas | beef fajitas | beef tacos | grilled chicken with chipotle & jack cheese

### LITTLE ITALY | 22

minestrone | caesar salad | antipasto display | pesto pasta salad | breadsticks | marinara  
grilled italian vegetables | tiramisu | cannolis  
**choice of two:** chicken parmesan | pesto chicken | italian sausage with peppers & onions  
vegetable lasagna | meat lasagna | cheese ravioli | chicken piccata

### TASTE OF THE SOUTH | 24

ham and bean | field greens salad | vegetable slaw | sliced watermelon | parmesan corn | mashed potatoes  
southern green beans | corn bread muffins | biscuits | peach cobbler | strawberry shortcake  
**choice of two:** fried chicken | bbq chicken | beef brisket | bbq pork | fried pork chop | fried catfish

### BISTRO BUFFET | 21

artisan breads & rolls | water | freshly brewed coffee | bigelow teas | iced tea

### SALADS (choice of two)

garden salad with tomato, cucumber, olive | chilled pasta primavera | vegetable slaw | potato salad | thai chicken  
salad | greek farmers salad | fruit salad | field greens with feta, pecans, & dried cranberries | wild mushroom salad

### ENTREES (choice of two)

roasted sirloin with jardinière vegetables & beef jus | pretzel crusted chicken with dijon cream | housemade  
meatloaf with tomato glaze | slow roasted pork loin in cherry balsamic BBQ | blackened tilapia in garlic tomato  
lime sauce | roasted chicken in lemon rosemary broth | braised mahi mahi in lemon butter | roasted salmon  
chipotle cream

### SIDES (choice of two)

seasonal vegetable medley | whipped potatoes | rice pilaf | roasted red bliss potatoes | au gratin potatoes  
green bean medley | mac & cheese | cavatappi with roasted garlic cream | penne with sun-dried tomato sauce

### DESSERTS (choice of two)

peanut butter pie | cheesecake with fresh seasonal berries | caramel apple pie |  
assorted cookie bar & brownies | chefs choice of seasonal tortes & pies



# BUFFET LUNCHES

## DELI LUNCH BUFFET\* | 21

artisan breads & rolls | tomatoes | onions | pickles | alfalfa sprouts | lettuce | assorted potato chips | mustard  
grain mustard | mayo | pesto aioli | horseradish sauce | water | freshly brewed coffee | bigelow teas | iced tea

### SALADS (choice of two)

garden salad with tomato, cucumber, olive | potato salad | cole slaw | pesto pasta salad | fruit salad  
tuna salad | macaroni salad | greek farmers salad | field greens with dried cranberry, feta, pecans  
wild mushroom salad | white bean salad | greek orzo salad

### MEATS (choice of three)

roasted turkey | ham | roast beef | salami | honey roasted chicken | corned beef

### CHEESES (choice of three)

provolone | american | swiss | muenster | gouda | havarti | cheddar | pepper jack

### DESSERTS (choice of two)

doubletree signature chocolate chip cookies | cheesecake | brownies | blondies | lemon bars | macaroons  
chocolate dipped strawberries | mini cheesecake | chefs selection of seasonal tortes & pies

### ENHANCEMENTS (priced per person)

CHEF'S STOCKPOT | 3

CHEF'S HOT SANDWICH OR SLIDER | 5

\*ADDITIONAL \$7 PER PERSON SURCHARGE FOR GROUPS OF 20 AND UNDER WHEN CHOOSING BUFFET LUNCHES. BUFFETS ARE SERVED IN THE BISTRO AND ARE NOT EXCLUSIVE AND MAY BE SHARED WITH OTHER GROUPS. ASK YOUR SALES & CATERING MANAGER FOR MORE INFORMATION AND OPTIONS.



# MEETING REFRESHMENTS

## BREAKFAST ITEMS

(priced per person)

- donuts | 3
- muffins & danish | 4
- bagels & cream cheese | 4
- freshly baked croissants | 3
- granola & nutri-grain bars | 3
- house-made granola with low-fat milk | 4

## SPECIALTY ITEMS

(priced per person)

- chocolate brownies & blondies | 4
- selection of cookies | 3
- lemon squares | 3
- ice cream novelties & candy bars | 3
- assorted flavored popsicles | 3
- natural fruit juice bars | 4
- potato chips & pretzels | 3
- hot pretzels with ball park mustard & cheese sauce | 4
- assorted finger sandwiches | 5
- pita bread chips | hummus | tapenade & romesco dips | 7
- tortilla chips with guacamole & salsa | 5
- spinach & artichoke dip with tortilla chips | 5
- assorted mixed nut shooters | 4
- chocolate covered peanuts & raisins | 4
- chocolate dipped pretzel rods | 4
- chocolate covered almonds | 5
- oversized chocolate & caramel dipped apples | 6
- frozen chocolate covered bananas | 5

## FRUIT & CHEESE SELECTIONS

(priced per person)

- domestic cheese & fruit display | 6
- fresh berries & whipped cream | 4
- whole fruit | 3
- sliced fresh fruit | 3
- chocolate dipped strawberries | 4

# BEVERAGES

## THIRST QUENCHERS

priced on consumption

spring waters | 3  
flavored iced teas | 4  
assorted bottled juices | 4  
cold fresh milk | 4  
orange juice | 4  
lemonade | 3  
assorted sodas | 3  
gatorade | 4  
naked fruit smoothie | 5  
snapple juice assortment | 4  
red bull energy drink | 5  
freshly brewed coffee & bigelow teas | 4  
cold beverage assortment | 5  
stewarts & IBC sodas | 5  
assorted arizona iced teas | 4  
starbucks frappuccino's on ice | 5  
hot chocolate | warm apple cider | spiced iced tea | 5

## BREAKS

### THE CHOCOHOLIC | 13

freshly baked DoubleTree cookies | salted caramel chocolate brownie | dipped strawberries  
chocolate pretzel rods | chocolate covered oreos | snickers | hershey bars  
hot chocolate | freshly brewed coffees | tea

### ENERGY BURST | 13

assorted energy bars | chocolate covered peanuts | trail mix |  
red bull energy drinks | vitamin water

### SWEET AND SALTY | 12

doubletree signature chocolate chip cookies | chips | chocolate dipped pretzel rods | salted peanuts | popcorn |  
vitamin water

### CLUB MEDITERRANEAN | 14

pita chips | hummus with celery & carrot sticks | baguettes | marinated olives & house pickles | sliced cured meat &  
cheeses | grilled vegetable display | vitamin water | iced teas

### BALLPARK | 13

hot pretzel bites with stadium mustard | bagel dogs | popcorn | cracker jacks | salted peanuts  
vitamin water | iced tea

# PLATED DINNERS

artisan breads & rolls | water | iced tea | freshly brewed coffee | bigelow teas

## SOUP or SALAD (choice of one)

garden vegetable | tomato basil | new england clam chowder | lobster bisque | chefs stock pot  
caesar salad | garden salad | steakhouse salad | spinach salad | grilled vegetable | field greens

## ENTREE (choice of one)

### CHICKEN MILANESE | 25

crispy chicken | lemon butter | french beans | roasted potatoes

### PECAN CHICKEN | 26

pecan crusted chicken breast | bourbon cider glaze | roasted sweet potatoes | green beans

### CHICKEN OSCAR | 32

grilled chicken breast | lump crab meat | béarnaise | asparagus | dauphinoise potatoes

### ROASTED PORK TENDERLOIN | 28

pork tenderloin | cherry balsamic bbq glaze | grilled asparagus | smoked gouda whipped potatoes

### ATLANTIC SALMON | 29

citrus roasted salmon | wild mushroom and fingerling potato ragout | green beans | red pepper coulis

### NEW YORK STRIP STEAK | 32

8oz strip steak | au-gratin potatoes | wilted spinach | herb roasted mushrooms | vidalia onion demi

### FILET OF BEEF | 36

5oz filet mignon | horseradish mashed potatoes | mushroom ragout | frizzled onions | cabernet reduction

### WILD MUSHROOM RAVIOLI | 26

mushroom ravioli | roasted garlic cream sauce

### MEDITERRANEAN PASTA | 24

penne | sautéed vegetables | tomato garlic sauce | parmesan

### SEABASS | MARKET PRICE

roasted in extra virgin olive oil | lemon butter | asparagus | au-gratin potatoes

### MAHI MAHI | 30

grilled mahi mahi | pineapple sweet chili salsa | basmati rice | asparagus

## DESSERT (choice of one)

crème brulee cheesecake | new york cheesecake with seasonal berries | white chocolate mousse  
chocolate mousse torte | chocolate indulgence cake with raspberry coulis | chocolate dipped strawberries  
chocolate lava cake | triple berry stack | classic crème brulee | tiramisu

## ENHANCEMENTS

### GRAETERS ICE CREAM | 5

chocolate | vanilla | raspberry chocolate chunk

### CHEF CRAFTED DESSERT TRIO | 2

# DINNER BUFFETS

artisan breads & rolls | water | iced tea | freshly brewed coffee | bigelow teas

## BUILD YOUR OWN | 34

### SOUP OR SALAD (choice of two)

caesar salad | garden salad | steakhouse salad | spinach salad | grilled vegetable | field greens  
white bean salad | cole slaw | panzanella salad | pasta salad | potato salad | greek orzo salad  
wild mushroom salad | fruit salad | chophouse salad

### ENTREES (choice of two)

pretzel chicken with dijon cream | bbq ribs | cherry balsamic pork loin | blackened tilapia with tomato lime  
roasted chicken with lemon rosemary broth | salmon with sweet chili & pineapple salsa  
chicken cordon bleu | carved roast beef with au jus & horseradish (upgrade to prime rib for 8)

### ACCOMPANIMENTS (choice of two)

seasonal vegetable medley | mashed potatoes | roasted red bliss potatoes | rice pilaf | au gratin potatoes  
mac n cheese | penne with pesto tomato sauce | cavatappi with roasted garlic cream | green bean medley

### DESSERTS (choice of two)

assorted cheesecakes | chocolate peanut butter pie | triple chocolate torte | pecan pie | apple pie  
seasonal selection of pies & tortes

# DINNER BUFFETS

artisan breads & rolls | water | iced tea | freshly brewed coffee | bigelow teas

## ITALIAN BUFFET | 30

grilled antipasto display | garden salad | caesar salad | cavatappi pasta salad | basil potatoes | grilled vegetables  
pistachio mousse | tiramisu | cannolis

### ENTREES (choice of two)

italian sausage with peppers and onions | shrimp scampi tossed in linguini | vegetable lasagna  
chicken parmesan | chicken piccata | pesto chicken | tilapia with olive relish | cheese ravioli with roasted garlic

## BEACH BAR-B-QUE | 36

grilled vegetable platter | red & yellow tomato salad | cavatappi pasta salad | au gratin potatoes  
corn on the cob | corn bread muffins | sliced watermelon | seasonal fruit cobbler

### ENTREES (choice of two)

shrimp and scallops kabobs | bbq chicken | grilled skirt steak with chimichurri (upgrade to strip steak for 8)  
chipotle grilled chicken | baby back ribs |

## THE MEDITERRANEAN | 38

antipasto display | orzo pasta salad | greek farmers salad | sausage potato and kale soup | marinated vegetables  
wild mushroom risotto | ratatouille | biscotti | crème brulee cheesecake

### ENTREES (choice of two)

grilled swordfish with tomato & olive tapenade | grilled tuscan chicken with roasted peppers & green olives  
roasted salmon with clams & mussels | garlic & oregano shrimp with white bean stew (3 shrimp per person)

## SOUTHWESTERN | 40

anasazi bean soup | wild greens with pine nuts & tequila vinaigrette | tortellini & adobo chicken salad  
bourbon drenched fruit salad | roasted corn & black bean salad | squash & mushrooms with chayote butter  
black beans & spicy rice | chocolate truffle cake | banana xangos | cinnamon crispas

### ENTREES (choice of two)

cilantro & lime strip steaks with mushroom & chili marmalade | salmon with cranberry chipotle sauce  
honey & guajillo glazed pork tenderloin with black eyed pea relish



# HORS D'OEUVRES

## SNACKS | priced per person

pretzels, chips, & a variety of dips | 4  
selection of mixed nuts | 5  
vegetable crudité | 5  
antipasto display | 9  
chilled shrimp cocktail | 10  
tropical fruit display | 6  
imported & domestic cheese display | 7

## COLD SELECTIONS | 140 per 50 pieces

antipasto skewers | california rolls | chicken parmesan crisps | vietnamese summer rolls | tapenade crostini's  
goat cheese stuffed cherry tomatoes | smoked salmon with lemon dill | cream cheese tarts

## COLD ASIAN SPOON SELECTIONS | 150 per 50 pieces

thai chicken salad with coconut | smoked salmon with avocado crème fraiche | gorgonzola pears with almonds  
grilled sirloin with tomato & horseradish | tomato olive tapenade with feta & parmesan crisps  
brie with caramelized apples & gorgonzola | sashimi tuna with wasabi aioli & wakami salad

## HOT SELECTIONS | 125 per 50 pieces

beef satays | chicken satays | sweet & spicy meatballs | thai chicken spring rolls | vegetable spring rolls  
mini assorted pizzas | parmesan artichokes | bruschetta | steamed pot stickers | mini rubeen | sesame chicken  
voodoo chicken wings | chicken quesadilla cornucopia | maryland crab cakes | coconut shrimp

## HOT ASIAN SPOON SELECTIONS | 150 per 50 pieces

sweet and spicy rock shrimp | pancetta and pea risotto | maryland crab dip | cashew & peanut chicken  
beef oscar | spicy pork with asian slaw | blackened scallops with bacon & gorgonzola



# SPECIALTY STATIONS

## CARVING STATIONS

\$85 per attendant required per 75 people

### SLOW ROASTED TURKEY | 200 (serves 25)

cranberry orange relish | giblet gravy | silver dollar rolls

### HONEY CURED HAM | 250 (serves 50)

honey mustard | biscuits

### ROASTED TENDERLOIN AU POIVRE | 280 (serves 20)

béarnaise | kimmelwick rolls

### BAKED BRIE | 130 (serves 25)

puff pastry wrapped brie | raspberry | almonds

### SESAME TUNA LOIN | 300 (serves 40)

rare | soy | wasabi | wakami salad

### PRIME RIB | 260 (serves 35)

au jus | creamy horseradish | rolls

### TOP ROUND | 285 (serves 40)

bordelaise | brioche rolls

### STEAMSHIP ROUND | 650 (serves 100)

au jus | creamy horseradish | silver dollar rolls

### ASIAN SPICE RUBBED PORK TENDERLOIN | 250 (serves 25)

cucumber raita | assorted rolls

## SPECIALTY STATIONS

minimum 20 people + 2 stations unless accompanied with dinner

### SLIDER STATION | 13

burger slider with cheese, bistro sauce, lettuce, pickles | buffalo chicken slider with ranch, lettuce, hot sauce  
crab cake slider with sweet chili sauce, lettuce, tomato

### SPORTS BAR | 25

jumbo pretzel with cheese sauce | buffalo chicken tenders | jalapeno poppers | chicken quesadillas  
corn chips | chili con queso | pico de gallo | gaucamole | bleu cheese | sour cream | salsa | raspberry cream

### WOK STATION | 13 (attendant required)

chinese to-go boxes | chop sticks | fortune cookies | rice | szechwan beef with scallions & oyster sauce  
chicken chow mien | vegetable stir fry | sriracha

### FAJITA STATION | 12 (attendant required)

chicken | steak | peppers & onions | corn | black beans | salsa | cheese | flour tortillas | guacamole  
sour cream | jalapenos | lettuce | tomatoes

### PASTA BAR | 12 (attendant required)

cheese ravioli | penne | tortellini | marinara | alfredo | pesto | bread sticks | chicken | sausage | tomatoes  
portobello mushrooms | olives | roasted red peppers | garlic

### QUESADILLA STATION | 12 (attendant required)

steak quesadilla | chicken quesadilla | vegetable quesadilla | fire roasted salsa | corn & black bean salsa  
spicy cheese dip | guacamole | sour cream |



### SALAD STATION | 7

romaine | field greens | spinach | parmesan | mozzarella | anchovies | croutons | assorted dressings  
turkey | bacon | cucumbers | grape tomatoes | red onions | pepperoncini | roasted red peppers  
raspberries | black olives | pumpkin seeds | carrots | red cabbage | green peppers | dried cranberries  
pecans | walnuts | almonds

### SUSHI STATION | 18

assorted rolls | nigiri | maki | wasabi | ginger | wakami

### ASIAN GRILL STATION | 13

thai peanut chicken satays | sriracha shrimp | pork dumplings | kim chee | sweet chili sauce

## DESSERT STATIONS

### FLAMBÉ STATION | 9 (attendant required per 30 people at 50 per hour of service)

bananas foster | cherries jubilee

### SUNDAE BAR | 13 (attendant required per 30 people at 50 per hour of service)

vanilla | chocolate | m&ms | chocolate chips | snickers | oreos | reeses pieces | cherries | peanuts  
whipped cream | caramel sauce | chocolate sauce

### FRUIT FONDUE | 8

strawberries | melon | pineapple | pound cake | sponge cake | honey | powdered sugar | coconut | whipped cream  
cinnamon sugar | milk chocolate fondue

### MINIATURE PASTRIES | 11

mocha pyramids | chocolate eclairs | cream puffs | chocolate truffles | fruit tarts | lemon tarts | chocolate strawberries

### SELECTION OF TORTES AND PIES | 12

black forest cake | opera cake | raspberry tort | lemon tart | chocolate banana cake | chocolate mousse cake  
carrot cake | crème brulee | biscotti

### CHEESECAKE STATION | 17

crème brulee cheesecake | new york cheesecake | raspberry chocolate cheesecake | red velvet cheesecake  
lemon raspberry cheesecake | caramel sea salt cheesecake | vanilla bean cheesecake | turtle cheesecake  
cherries | strawberries | chocolate sauce | caramel sauce | whipped cream

# BEVERAGE SELECTIONS

## HOST BAR 1

### NAME BRAND COCKTAILS | 6

Jim Beam | Seagram's 7 | Smirnoff | J&B | Jose Cuervo Gold  
Beefeater | Bacardi Silver | Christian Brothers

IMPORTED BEER | 5

DOMESTIC BEER | 4

HOUSE WINE | 6

MINERAL WATER | 2

SOFT DRINKS | 3

## HOST BAR 2

### PREMIUM NAME BRAND COCKTAILS | 7

Maker's Mark | Crown Royal | Johnny Walker Red | Bombay Sapphire  
Absolut | Malagro | Myers's Dark | Courvoisier VSOP

LOCAL CRAFT BEER | 5

DOMESTIC BEER | 4

PREMIUM WINE | 7.5

MINERAL WATER | 2

SOFT DRINKS | 3

## CASH BAR

NAME BRAND COCKTAILS | 7

PREMIUM NAME BRAND COCKTAILS | 8

IMPORTED BEER | 6

DOMESTIC BEER | 5

PREMIUM WINE | 9

HOUSE WINE | 7

MINERAL WATER | 2

SOFT DRINKS | 3

CORDIALS | 6

Baileys | Amaretto | Grand Marnier | Kahlua | Courvoisier

*Beverage Prices include; Set-Ups and Mixes On All Bars a Bartender Fee of \$85.00 will be charged. (One Bartender needed per 100 Guests) On All Host Bars, Applicable Service Charge will be added. We also offer Non-Alcoholic and Carb Conscious Beer. Complimentary Dry Snacks included with Cash & Host Bars.*





# AUDIO VISUAL EQUIPMENT

## PRESENTATION AIDS

*(Includes All Necessary Cabling)*

**BALLROOM PRESENTATION | 450**

4000+ lumen projector, small table or cart & screen

**BREAKOUT ROOM PRESENTATION | 350**

3000+ lumen projector, small table or cart & screen

**BOARDROOM PRESENTATION | 200**

40" Hi-Def LCD monitor, cart & 6ft. cables

**PREMIUM SOUND SYSTEM | 160**

(2) high fidelity speakers + stereo mixer & small table or cart

**BRING YOUR OWN PROJECTOR | 125**

Your projector + our screen, small table or cart & set up assistance

**FLIP CHART PRESENTATION | 35**

Hardback easel + white pad and four (4) pack colored markers

## SCREENS, DRAPERY & CARTS

**TRIPOD SCREENS with DRAPERY KIT | 50**

8' x 8', 7' x 7', 6' x 6', 5' x 5'

**LARGE FORMAT SCREENS | 120**

6' x 8' Screen & Drapery Kit *(please specify front or rear projection)*

**48" POWERED CART with FULL SKIRT | 25**

**34" POWERED CART with FULL SKIRT | 25**

## PRESENTATION AIDS

**24 PORT FAST ETHERNET SWITCH | 200**

**WIRELESS USB P.C. MOUSE | 30**

**HARDBACK EASEL | 15**

**TRIPOD EASEL | 10**

**25 ft AC EXTENSION CORD | 10**

**AC POWER STRIP | 10**

**WHITEBOARD or CORKBOARD | 40**

**LASER POINTER | 10**

**POST-IT EASEL PAD® | 30**

**STANDARD WHITE EASEL PAD | 12**

**4 COLOR PACK EASEL PAD MARKERS | 8**



## OUR RENTAL PRICING

rental pricing is per room, per day unless otherwise noted

## AV, PC & VIDEO DISPLAY EQUIPMENT

BALLROOM LCD PROJECTOR | 400  
2000+ Lumen – XGA  
42" PLASMA DISPLAY | 400  
BOARDROOM LCD PROJECTOR | 300  
1000+ Lumen–XGA  
27" MONITOR, 48" SKIRTED CART & CABLING | 100  
LASER POINTER | 10  
½" VHS PLAYER / RECORDER | 50  
DVD PLAYER | 50  
VIDEO CAMERA-RECORDER | 150  
OVERHEAD OR SLIDE PROJECTOR + CART OR STAND | 50  
WIRELESS 35MM REMOTE CONTROL | 25

## AUDIO EQUIPMENT

WIRELESS MICROPHONE SYSTEM | 125  
(specify wired or lavalier)  
WIRED HANDHELD MICROPHONE | 30  
PENCIL STYLE PODIUM MIC | 50  
CONFERENCE SPEAKER PHONE | 75  
MULTI-DISC CD PLAYER\* | 50  
CD RECORDER | 100  
CASSETTE PLAYER/RECORDER\* | 50  
\*mixer required if two (2) or more are used  
STEREO 8-12 CHANNEL MIC/LINE MIXER | 80  
  
MONAURAL 4 CHANNEL MIXER | 50  
SELF-AMPLIFIED HIGH FIDELITY SPEAKER | 85  
COMPUTER PATCH TO HOUSE SOUND SYSTEM | 65  
STANDARD PATCH TO HOUSE SOUND SYSTEM | 45

## SKILLED TECHNICAL ASSISTANCE

7am to 6pm Monday through Friday | 45/HR  
6pm to 12am & Weekends | 45/HR  
12am to 7am & Holidays | 60/HR  
(1 to 4 hour minimum calls will apply)

*This schedule lists our most frequently used inventory. The selection available is far more extensive than the listed items. If we can assist you in any way, please call or let your sales/catering representative know. We are here to help. In-House Audio Visual Services provided by ITA Audio Visual Solutions. Please Call Us: Hotel (513) 489-3636*

[www.ITA.com](http://www.ITA.com)

*All Audio Visual Equipment Rentals are subject to a 21% Install and Dismantle Fee & applicable Sales Tax*

