

Jeannette's Delicacies

◆ *Homemade Catered Food from Simple to Gourmet.* ◆

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Thank You!

We would like to take the opportunity to thank you for showing interest in holding your upcoming event with Jeannette's Delicacies. We are excited to work with you in the near future.

Our Executive Chef has designed our menus to provide you the freshest, quality, homemade food from simple to gourmet. We provide hard to find custom options such as vegan, vegetarian, gluten, nut allergies, and any other dietary needs you may have. We will take extra measures to accommodate every guest at no additional charge! Have a specific menu or food choices in mind? We customize every menu to your tastes.

Our staff has the utmost respect for your special event. They take pride in their work and strive to accomplish perfection. We here at Jeannette's Delicacies will go above and beyond to make your event with us a positive and memorable experience.

If you would like to make an appointment, we would be happy to schedule a tasting. All of our tastings are done one on one. We want every aspect of your event planning to be personal and to make sure all your questions are answered promptly.

Again, we sincerely thank you for considering Jeannette's Delicacies for your special event.

Sincerely,

Jeannette Adams

Jeannette's Delicacies

Breakfast Options

All options include: Chinet plates, flatware, plastic cups, napkins, and basic accessories including décor for buffet tables

Regular and Decaf Coffee served with Regular and Flavored Creamers, Assortment of Sugars, Hot Water with Assorted Flavored Teas and assortment of Bottled Juices

Continental Buffet

Tropical Fruit Display, Fresh Baked Pastry Assortment, Berry Yogurt Bowl, Granola Bars and Mini Bagels with Cream Cheese

\$5.95pp

Add: Assorted Hot Breakfast Sandwiches or Wraps

\$2.90ea

(egg, cheese, bacon bagel and egg, cheese, sausage biscuit)

Full Breakfast Buffet

Maple Bacon, Assorted Egg Frittata, Home Fries, Biscuits with Sausage Gravy, Tropical Fruit Platter, Assorted Pastries and Yogurt Berry Bowl

\$10.50pp

Waffle and Pancake Bar

Served with Maple Syrup, Blueberry Syrup, Fresh Berry Mixture, Chocolate Chips, Whipped Cream, Cinnamon Shaker, Whipped Honey Butter

Add: Sausage or Bacon (additional 1.50pp)

\$8.50pp

Ultimate Brunch Buffet

Assorted Fresh Baked Pastries, Tropical Fresh Fruit Display, Berry Yogurt Bowl, Assorted Egg Frittatas, Maple Bacon, Biscuits with Sausage Gravy, Mini Pancakes with Maple Syrup. Green Salad Topped with Cranberries, Candied Pecans, Mozzarella and served with Maple Vinaigrette Dressing. Assorted Mini Sandwiches, Assorted Mini Gourmet Desserts

\$13.50pp

*Please Remember We Customize Our Menus to Every Palate
We Also Cater to All Dietary Restrictions*



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Cold Lunches

Cold lunch served until 2pm (after 2pm additional charges may apply)

Labeled Boxed or Buffet

\$9.95

Boxed Lunch Includes: Sandwich, 1 Side, Pickle Spear, Dessert, Assorted Chips, Assorted Soda and Bottled Water. All Accessories and Condiments Included

Classic Club

Smoked turkey, swiss cheese, bacon, lettuce, tomato, red onion, herb mayonnaise on whole wheat toasted bread

Deli Sub

Honey ham, smoked turkey, salami, cheddar and swiss cheese, lettuce, tomato, onion and banana peppers on a fresh sub bun

Fresh Pesto and Mozzarella

Fresh mozzarella, tomato, red onion, lettuce with pesto mayonnaise on kaiser bread

Roast Beef and Swiss

Slow roasted roast beef, swiss cheese, lettuce, tomato, caramelized onion and horseradish sauce on a fresh baked onion roll

Cuban

Honey ham, maple bacon, swiss cheese and whole grain mustard on fresh baked onion roll

California

Smoked turkey, pepper jack cheese, avocado, lettuce, tomato, onion and sun dried tomato mayonnaise on fresh baked baguette

Mediterranean Turkey

Smoked turkey, feta, olives, lettuce, tomato, onion and fresh herb mayonnaise on focaccia bread

Chicken BLT Wrap

Diced chicken, bacon, lettuce, tomato, cheddar cheese, onion and pepper ranch dressing in a flour tortilla

Mediterranean Wrap

Diced chicken, lettuce, tomato, feta, banana peppers, black olives and Italian herb dressing in flour tortilla

Southwest Chicken Wrap

Hickory smoked chicken with corn salsa, scallions, tomato, cheddar cheese, black olives and chipotle ranch sauce in flour tortilla

Blackened Chicken Wrap

Blackened diced chicken, lettuce, tomato, onion, cheddar and chipotle ranch sauce in flour tortilla

Deli Wrap

Honey ham, smoked turkey, salami, cheddar cheese, lettuce, tomato, onion and banana peppers with ranch sauce in flour tortilla wrap

Cold Lunches Continued...

Chicken Caesar Salad

Chopped romaine with creamy caesar, parmesan cheese, homemade croutons and chicken strips

Honey Glazed Pecan Chicken Salad

Traditional chicken salad on a bed of tossed mixed greens with red wine vinaigrette and honey candied pecans.

Tuna Salad Stuffed Tomato

on a bed of mixed greens with balsamic vinaigrette dressing.

Chef Salad

Ham, turkey, cheddar, tomato, egg, onion, bacon, cucumber and black olives on mixed greens with cucumber ranch dressing

Deli Tray

Smoked turkey, honey ham, salami, slow roast beef, cheddar, swiss and pepper jack cheeses, assorted breads and buns, lettuce, tomato, onion, whole grain mustard, herb mayonnaise and horseradish sauce
(an additional \$1.50)

Sides

Tropical Fresh Fruit Salad, Antipasti Salad, Macaroni Salad, Sweet Corn and Tomato Salad, Loaded Baked Potato Salad, Tomato Cucumber Salad, Italian Pasta Salad, Traditional Potato Salad, House Recipe Cole Slaw, Black Bean Salad

Desserts

Chocolate Chip Cookies, Fudge Iced Brownies, Cupcake (chocolate, yellow, carrot), Key Lime Bar, Berry Yogurt Cup



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Hot Lunch Buffet

(served until 2pm)

1 entree \$10.50pp • 2 entree \$12.50pp

Your choice of 3 Sides, Entrée, Soft Rolls with Honey Butter, 1 Dessert, Iced Tea and Lemonade.
Includes chinet paper plates, napkins, silverware, plastic cups and decoration of buffet

Entrees

Beef

Beef Enchiladas
Roasted and Sliced (Roast Beef with Mushroom Sauce)
Meatloaf (house made with roasted tomato sauce)
Homemade Meat Lasagna
Pot Roast in Beef Gravy
Pot Pie in Puff Pastry (homemade beef pot pie in puff pastry)

Poultry

House Breaded Oven Fried Chicken (breaded and baked)
Italian Marinade Chicken with Roasted Tomatoes
Chicken Stir-fry
Teriyaki Marinade Chicken (served with broccoli and Asian brown sauce)
Roast Turkey with Gravy
Ham Stuffed Chicken Breast (with honey ham and house made Swiss cheese sauce over top)
Stuffed Chicken (house made traditional bread stuffing with light chicken gravy)
Pot Pie (homemade chicken pot pie in puff pastry)
Home-Style Crispy Fried Chicken (additional \$2.50pp)

Pork

Boneless Seasoned Pork Chops with Homemade Gravy
Honey Brown Sugar Glazed Ham
Roast Tenderloin served with Pan Au Jus

Teriyaki Pork with Diced Pineapples

Seafood

(additional \$2.50pp)
Baked Fish with Herb Butter
Baked Salmon with Dill Cream Sauce
Shrimp Stir-fry

Vegetarian

Vegetable Lasagna
Tomato Spinach Stuffed Portabella with Melted Feta (additional \$.95pp)
Blackened Tofu with Tomato Ratatouille
Vegetable Stir-fry

Desserts

Assorted Cupcakes
Chocolate Chip Cookies
Fudge Iced Brownie Display
Warm Apple or Peach Cobbler
Assorted Mini Desserts (carrot cake drops, brownie bites, mini cookies, apricot shortbread)
Cheesecake (additional \$1.50pp)
Assorted Crunch Pies (apple, cherry, peach) (additional \$1.50pp)
Key Lime Bars
Apricot Shortbread Bars

Hot Lunches Continued...

Sides

Tossed Salad with Ranch and Italian, Caesar Salad, Greek Salad, Loaded Baked Potato Salad, Fresh Fruit Tray, Mixed Greens with Apples, Pecans, Mozzarella with Maple Vinaigrette, Tropical Fresh Fruit Salad, Antipasti Salad, Macaroni Salad, Sweet Corn and Tomato Salsa, Tomato Cucumber Salad, Italian Pasta Salad, Traditional Potato Salad, House Recipe Cole Slaw, Black Bean Salad, Roasted Red Skins, Butter Garlic Whole Potatoes, Au Gratin Potatoes, Green Beans with Mushrooms and Onion, Green Bean Casserole with Fried Onion Top, Green Beans with Bacon and Onion, Green Bean Almondine, Sweet Corn, Glazed Sliced Carrots, Broccoli and Cauliflower Medley, Corn Bread Stuffing, Wild Rice Pilaf

Picnics

Grilled onsite with hardwood charcoal grill

American Buffet

Hamburgers and Hotdogs with Assorted Buns, lettuce, tomato, onion, assorted cheeses, condiments, pickles and relish display, your choice of 2 sides, 1 dessert, and Potato Chips
\$9.95pp

Taste of the Midwest

Marinated Chicken Breast, Brats, BBQ Ribs, Rolls/butter, lettuce, tomato, onion, cheese platter, buns, your choice of 2 sides, 1 dessert, and Potato Chips
\$16.50pp

Taste of Hawaii

Assortment of Chicken, Beef, Pork Skewers with Roasted Vegetables grilled to perfection with your choice of 2 Sides, Rolls/butter, and 1 Dessert
\$16.50pp

Gourmet Picnic

Includes choice of 2 Entrees, 1 Salad, 2 Sides, Rolls/butter, 1 Dessert off dinner buffet menu
\$19.95pp

Entrees

Amish Organic Chicken Breast with Chardonnay Sauce, Crab Stuffed Pork Chops, Mole Glazed New Zealand Lamb Chops (add \$4.50pp), Marsala Marinated Veal Chops (add \$3.50pp), 10oz NY Strip with Herb Butter, 6oz Filet Mignon with Bearnaise Sauce, Grilled Hamburgers with Bacon, Onion, Melted Cheese in middle, Pork Loin with Mango Salsa, Grilled Shrimp and Scallop Kabob (add \$2.50pp), Apple stuffed Boneless Pork Chop, Glazed Ham Steaks with Grilled Pineapple and Raisin Glaze, Lobster Tails (add \$4.50pp), Grilled Salmon with Dill Cream Sauce,

Picnics Continued...

Sides

Macaroni Salad, Cole Slaw, American Potato Salad, Mixed Green Tossed Salad with Dressings, Baked Beans, Italian Pasta Salad, Fresh Fruit Tray, Sweet Corn and Tomato Salad, Black Bean Salad, Antipasti Salad Add \$.95pp Deviled Eggs, Corn Coblets, Loaded Baked Potato Salad, Fresh Fruit Salad, Au Gratin Potatoes, Macaroni and Cheese, Wild Rice Pilaf

Desserts

Assorted Cupcakes, Chocolate Chip Cookies, Fudge Iced Brownie Display, Warm Apple or Peach Cobbler, Assorted Mini Desserts (Carrot Cake Drops, Brownie bites, Mini Cookies, Apricot Shortbread), Cheesecake (additional \$1.50pp), Assorted Crunch Pies (Apple, Cherry, Peach) (additional \$1.50), Key Lime Bars, Apricot Shortbread Bars

(you may also look at additional sides and desserts from our buffet menus)

Hors d'Oeuvre Options

3 cold 3 hot \$8.50pp • 4 cold 4 hot \$10.50pp • 5 cold 5 hot \$12.95pp

Includes: Glass appetizer plates, cocktail napkins, silverware and décor for buffet

Cold

Tropical Fruit Kabobs

Fresh Fruit Display with Chocolate Dip

Jumbo Gulf Shrimp with House Made Cocktail Sauce (additional \$1.50pp)

Chilled Crab Dip with Baguette Chips and Crackers

Mini Chicken Salad Croissants

Vegetable Platter with Specialty Dips

Domestic Cheese Display with Crackers and Grapes

Tortilla Ham Roll-ups with Scallion Cream Cheese

Assorted Mini Gourmet Deli Sandwiches

Bleu Cheese Walnut Puff Pastries

Italian Meat Display with salami, pepperoni, capicola, and crackers

Tomato Bruschetta with Baguette Chips

Roasted Salmon Display with crackers, eggs, capers, piped cream cheese (additional \$1.50pp)

Beef Baguette Canapés with Horseradish Sauce

Curry Apple Chicken Salad with gourmet cracker selection

Italian Antipasti Skewer (artichoke, mozzarella, salami, olive, tomato with basil sauce drizzle)

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Hors d' Oeuvre Options Continued...

Cold Continued...

Carpaccio Honey Apple with Proscuitto and Asiago Cheese
Cheese Tortellini Skewer with Pesto Drizzle
Assorted Tapenade Dips with Seasoned Baguette Chips
Chilled Roasted Vegetable Display with specialty dips and breads (additional \$.95 pp)
Gourmet Cheese Display with Crackers and Baguettes (additional \$1.50pp)
Crab Salad Stuffed Cucumber Cup (additional \$.95pp)
Ginger Smoked Tuna on Toast Point (additional \$.95pp)
Summer Shrimp Roll in rice paper with ginger soy sauce (additional \$1.50pp)
Crepe Stuffed with Duck, Spinach, Leeks with Ginger Plum Sauce (additional \$1.50pp)
Smoked Salmon Tar Tare and Wasabi Mascarpone on Focaccia (additional \$1.50pp)
Beef Carpaccio with English Cucumber and Onion Vinaigrette (additional \$1.50pp)
Smoked Trout Mousse on Kettle Chips (additional \$1.50pp)
Tuna creviche with Citrus Juices and Avocado in Martini Glass (additional \$1.50pp)

Hot

Sautéed Red Wine Infused Domestic and Exotic Mushrooms
Teriyaki Flank Steak Skewer (additional \$.95pp)
Proscuitto Wrapped Shrimp with Chardonnay Sauce (additional \$1.50pp)
Black Bean, Chorizo, Gouda Stuffed New Potato
Proscuitto Wrapped Scallops with Gorgonzola Cream Sauce (additional \$1.50pp)
Smoked Chicken Empanadas with Avocado Salsa
Assorted Stuffed Mushrooms (bleu cheese, crab, sausage and mozzarella)
Bacon Wrapped Scallops (additional \$1.50pp)
Chimichurri Pork Loin Skewer (cilantro marinade)
Chicken Sate Skewer
Portabella Stuffed Brie Wheel in Puff Pastry with crackers
Asian Tofu Stir-fry with Lettuce Cups
Swedish Meatballs
Meatball Skewer (mushroom and onion)

Hors d' Oeuvre Options Continued...

Hot Continued...

Hawaiian Meatball Skewer (pineapple and sweet and sour sauce)

Spinach Mozzarella Puff Pinwheels

Mini French Bread Pizza Bites

Crab Cakes with Cajun Aioli

Chicken Tenders with BBQ Sauce

Artichoke Spinach Dip with Tortilla Chips

7 Layer Chile Dip with Tortilla Chips

Wild Mushroom Crostini (additional \$1.50pp)

Pancetta Crisp with Goat Cheese and Pear (additional \$1.50pp)

Polynesian Shrimp Skewer with Mushroom and Pineapple (additional \$1.95pp)

Ginger Peppercorn Seared Rare Tuna with Wasabi Soy (additional \$1.95pp)

Salmon Cake with Tomato-Cumin Aioli (additional \$1.50pp)

Pancetta Wrapped Shrimp with Chardonnay Buerre Blanc (additional \$1.95pp)

Lamb Chop Lollipop with Mint Jelly Sauce (additional \$3.50pp)

Bacon Wrapped Scallop Skewer (additional \$1.95pp)

Caribbean Pork Kabobs

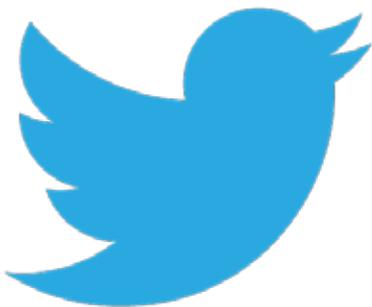
Ricotta and Spinach Puff Pastry

Prosciutto Wrapped Filet Mignon Skewer (additional \$1.95pp)

Mini Twice Baked Potatoes with sour cream (additional \$.95pp)

Buffalo Style Chicken Strips

Rotisserie Hot Chicken Wings



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Chef Prepared Action Stations

Cooked to order on site
Chef prepared stations
\$150.00 per chef

Pasta

Includes Penne and Bow Tie Pastas, Marinara, Fettuccine, Meatballs, Grilled Sliced Chicken, Sautéed Vegetables, Romano and Parmesan Cheese

\$8.95pp

Mexican Fiesta

Station includes Seasoned Chicken and Beef, all the topping to make the perfect Burrito or Quesadillas

\$7.50pp

Grilled Sandwiches

Choice of Grilled Chicken, Roast Beef, Turkey, toppings to choose from provolone, sundried tomato, mushroom ratatouille, pesto drizzle, swiss, caramelized onion, horse sauce, cheddar and herb sauce

Assortment of specialty breads

\$7.50pp

Stir Fry

Choice of 3 meats which include Chicken, Pork, Steak Wild Rice, and a selection of Vegetables to accompany the stir-fry. With choice of Brown Chinese sauce or

Sweet and Sour

\$7.95pp

Omelet Bar

Includes Asst. sautéed vegetables, fresh spinach, asst, cheeses, sausage, bacon, salsa, sour cream, tobasco,

\$6.50pp

Add sides and salads to your Chef station to make the perfect dinner

Carving Stations

are accompanied with Gourmet Sauces and Assorted Artisan Rolls

Slow Roasted Turkey	\$4.50pp
Honey Glazed Spiral Ham	\$4.50pp
Slow Roasted Medium Rare Prime Rib	\$7.50pp
Slow Roasted Medium Rare Filet Mignon	\$6.50pp
Slow Roasted Prime Rib of Pork	\$4.95pp
Steamship Leg of Pork	\$4.50pp

Self Serve Stations

Mashed Potato bar

Choice of Sweet Potatoes or Garlic Mashed with butter, sour cream, chives, bacon, cheddar sauce, hot sauce, broccoli and 2 toppings of your choice

\$4.50pp

Macaroni and Cheese Bar In Martini Glass

Cavateppi Corkscrew Pasta with a cheese sauce of your choice: Cheese sauce or Gorgonzola and Champagne Cheese Sauce. Bourbon Sausages and Popcorn

Chicken

Bacon bits, diced tomatoes, salsa, grated cheese, sour cream, scallions

\$4.95pp

Salad Bar and Soup

Iceberg and Romaine mix with choice of 8 toppings, 3 dressings, 2 diced meats and choice of 2 home-style soups

With rolls/butter

\$8.95pp

Mini Coney and Burger Bar

Mini Conneys and Mini Gourmet Hamburgers with toppings and buns shredded cheese, coney sauce, mushrooms and swiss, cheddar and bacon, salsa and pepper jack, and condiments

\$4.95pp

Nacho Grande Bar

Tortilla chips with Nacho Sauce and Seasoned Ground Beef with jalapenos, sour cream, salsa, red onion, tomatoes, black beans

Add chorizo (additional \$1.50pp)

\$4.50pp

Snack Break

Choice of 2 snacks \$4.50pp

Cookies, Brownies, Mini Desserts

Snack Mix, Mixed Nuts, Assorted Chips

Includes Assorted Soda and Bottled Water

Add Fruit, Cheese, Vegetable Display with crackers and dips (additional \$1.95pp)

Find us on

Pinterest

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to find some great ideas for your next event

Bar/Drink Packages

Bar

\$10.50pp for 5.5 hrs

(3 Bottled Beer choices, Chardonnay, Merlot, White Zinfandel)

Add liquor, mixers and juices for
Additional \$4.95pp

(you may choose 3 beers)

Choice of 2

Budweiser, Bud light, Mich Ultra, Miller, Miller Lite,
Coors lite, Yuengling

Choice of 1

Corona, Heineken, Killians, Sierra Nevada,
Sam Adams

(Other options available upon request
surcharge may apply)
Custom Bar packages available

Assortment of Soft Drinks

\$2.50 per person

Coffee, Ice Tea, Lemonade

\$1.95 per person

(dinner menu beverages are included)

Specialty Drink Station

(in clear beverage containers with silver spout)
Includes Sweet Tea with Sliced Lemons, Lemonade
with Fresh Raspberries, Strawberry Lemonade with
Sliced Strawberries, Water with Fresh limes

\$2.95 per person

Coffee Bar Selections

We proudly serve 100% Columbian Coffee
and Bigelow Teas

Elegant

Regular, Decaf, Hot Water with Assorted Flavored
Teas, Flavored and Regular Creamers, Assorted
Sugars, Baileys and Plain Whipped Cream, Chocolate
Chips, Cinnamon and Nutmeg Shakers, Homemade
Biscotti
\$2.95pp

Hot Chocolate Bar

\$1.50pp

With Chocolate Shavings, Mini Marshmallows
with Whipped Topping

Mulled Hot Cider

(seasonal)

\$1.50 per person



Jeannette's Delicacies is an
Accredited Business through the
Better Business Bureau

Dinner Buffet Menu Options

1 entrée buffet \$15.95pp

2 entrée buffet \$17.95pp

3 entrée buffet \$19.95pp

Pricing includes: china, silverware rolled in cloth napkin, glassware, coffee, iced tea, lemonade, rolls and honey butter

Your choice of 4

Tossed Salad with Ranch and Italian Dressings, Classic Caesar with House Made Croutons, Spinach Salad with Grape Tomatoes, Roasted Peppers, Maple Bacon and Vidalia Onion Dressing, Romaine Lettuce with Mandarin Oranges, Toasted Almonds, Feta with Raspberry Vinaigrette, Mixed Green Salad with Artichoke Hearts, Mozzarella, Roasted Peppers with Creamy Lemon Thyme Vinaigrette, Field Greens with Bleu Cheese, Walnuts, Dried Cranberries with Red Wine Vinaigrette, Greens with Apples, Mozzarella, Candied Pecans with White Wine Vinaigrette, Greens with Pecans, Pears, Cranberries with House Vinaigrette, House Recipe Cole Slaw, Loaded Baked Potato Salad, Italian Pasta Salad, Macaroni Salad, Sweet Corn and Tomato Salad, Tomato Cucumber Salad, Black Bean Salad, Traditional Potato Salad, Garlic Rosemary Mashed Potatoes, 5-Spice Sweet Potatoes, Herb Tossed Roasted Red Skins, "O'Brian" Au Gratin Potatoes, Orange Pecan Wild Rice, Green Bean Almondine, Green Beans with Mushroom and Onion, Green Beans with Bacon and Onion, Fresh Peas with Mushrooms and Onions, Sweet Corn with Bell Pepper Medley, Sliced Maple Glazed Baby Carrots, House Made Mac-n-Cheese, Twice Baked Potatoes (additional \$.95pp), Baked Potato with Butter and Sour Cream, Broccoli Cheddar Casserole with French Fried Onions, Asparagus Broccoli Cauliflower Medley, Italian Vegetable Medley, Corn Bread Stuffing, Butter and Garlic Whole Baby Potatoes, Wild Mushroom Risotto, Sundried Tomato and Olives Pasta, Artichoke/Leek Gratin over Rice, Penne Pasta with Roasted Tomatoes, Argula, and Garlic Extra
Virgin Olive Oil

Entrees

Poultry

Italian Marinade Chicken (roasted tomato and mushroom ratatouille)
Crispy Fried Chicken (white and dark assorted pieces)
House Breaded Chicken Cordon Bleu (stuffed with honey ham and homemade Swiss sauce)
Prosciutto Rosemary Wrapped (bread stuffing topped with light homemade gravy) (additional \$.95pp)
Slow Roasted Turkey with Gravy
Chicken Pot Pie in Puff Pastry
Marsala (breaded and baked, topped with house made mushroom Marsala sauce) (additional \$.95pp)
Roasted Garlic (assorted pieces with roasted garlic cloves and tomatoes)
Ballantine (spinach, mushrooms, tomatoes, topped with fresh basil cream sauce) (additional \$.95pp)
Chicken Stir-fry
Apple Almond Stuffed Chicken Breast (with rich white wine sauce)

Dinner Buffet Menu Options Continued...

Beef

Italian Flank Steak (medium rare, marinated, topped with roasted tomato, garlic cloves) (additional \$.95pp)
Top Sirloin Steak(covered in house made burgundy mushrooms) (additional \$1.50pp)
Beef Pot Pie in Puff Pastry
Roasted Top Round with Au Jus and Horseradish Sauce
Sliced Beef in Mushroom Sauce
Thinly Sliced Beef Brisket with Au Jus
Roasted Tenderloin Medallions with Rich Homemade Au Jus (additional \$2.50pp)
Shepherd's Pie
House Lasagna (beef and pork layered with marinara and 5 Italian cheeses)
Bleu Cheese Stuffed Beef Tenderloin (additional \$3.50)

Pork

Honey Brown Sugar Glazed Sliced Ham
Roast Pork Tenderloin with Pan Au Jus
Teriyaki Pork with Diced Pineapple
House Chop (apple stuffing with house béarnaise butter) (additional \$1.50pp)
Roasted Tenderloin (sliced and topped with mango sauce) (additional \$.95pp)
Braised Short Ribs (slowly marinated and roasted with rosemary (additional \$1.50pp)
BBQ Baby Back Riblets (additional \$1.95pp)
Pork Breast Marsala
Smokey Chili Rubbed Karubi Rib (with black bean and corn salsa)
Pork Tenderloin with Raspberry Chipotle Chutney

Seafood

Horseradish Crusted Salmon (served with dill cream sauce) (additional \$1.50pp)
Jumbo Crab Cake with Hollandaise Sauce
Shrimp Pad Thai with Peanuts and Fresh Lime
Seasoned Roasted Salmon with Dill Sauce (additional \$1.50pp)

Vegetarian

Blackened Tofu (served with tomato-cumin salsa) (additional \$.95pp)
Jumbo Cheese Ravioli (with arugula, pine nuts, sun dried tomatoes in garlic evoo) (additional \$.95pp)
Stuffed Portabella (marinated roasted mushroom with spinach and boursin) (additional \$.95pp)
Eggplant Parmesan (additional \$1.50pp)
Vegetable Stir-fry
Vegetable Lasagna
Tofu Pad Thai with Peanuts and Fresh Lime (additional \$.95pp)
Spinach Balls in Green Curry
Eggless Noodles with Squashes and Cabbage with Ginger Sesame Sauce

Served/Family Style Dinner

1 entrée \$15.95pp

2 entrée \$17.95pp

Includes Choice of 1 salad, 1 starch, 1 vegetable, entrée, rolls/butter
Coffee, iced tea, lemonade, china, silverware, colored cloth napkin, glassware,
Full setup of each place setting

\$400.00 Onsite chef plate up fee for served dinners

Your choice of

Tossed Salad with Ranch and Italian Dressings, Classic Caesar with House Made Croutons, Spinach Salad with Grape Tomatoes, Roasted Peppers, Maple Bacon and Vidalia Onion Dressing, Field Greens with Bleu Cheese, Walnuts, Dried Cranberries with Red Wine Vinaigrette, Greens with Apples, Mozzarella, Candied Pecans with White Wine Vinaigrette, Greens with Pecans, Pears, Cranberries with House Vinaigrette, Garlic Rosemary Mashed Potatoes, 5-Spice Sweet Potatoes, Herb Tossed Roasted Red Skins, Orange Pecan Wild Rice, Green Bean Almondine, Green Beans with Mushroom and Onion, Green Beans with Bacon and Onion, Sweet Corn with Bell Pepper Medley, Sliced Maple Glazed Baby Carrots, House Made Mac-n-Cheese, Twice Baked Potatoes (additional \$.95pp), Baked Potato with Butter and Sour Cream, Broccoli Cheddar Casserole with French Fried Onions, Asparagus Broccoli Cauliflower Medley, Italian Vegetable Medley, Wild Mushroom Risotto

Entrees

Poultry

Italian Marinade Chicken (roasted tomato and mushroom ratatouille)
Crispy Fried Chicken (white and dark assorted pieces)
House Breaded Chicken Cordon Bleu (stuffed with honey ham and homemade Swiss sauce)
Proscuitto Rosemary Wrapped (bread stuffing topped with light homemade gravy) (additional \$.95pp)
Slow Roasted Turkey with Gravy
Marsala (breaded and baked, topped with house made mushroom Marsala sauce) (additional \$.95pp)
Roasted Garlic (assorted pieces with roasted garlic cloves and tomatoes)
Ballantine (spinach, mushrooms, tomatoes, topped with fresh basil cream sauce) (additional \$.95pp)

Beef

Italian Flank Steak (medium rare, marinated, topped with roasted tomato, garlic cloves) (additional \$.95pp)
Top Sirloin Steak(covered in house made burgundy mushrooms) (additional \$1.50pp)
Roasted Top Round with Au Jus and Horseradish Sauce
Thinly Sliced Beef Brisket with Au Jus
Roasted Tenderloin Medallions with Rich Homemade Au Jus (additional \$2.50pp)
House Lasagna (beef and pork layered with marinara and 5 Italian cheeses)
Sliced Beef with Merlot Demi Glaze

Served Dinner Continued...

Pork

Honey Brown Sugar Glazed Ham Steak

Roast Pork Tenderloin with Pan Au Jus

Teriyaki Pork with Diced Pineapple

House Chop (apple stuffing with house béarnaise butter) (additional \$1.50pp)

Roasted Tenderloin (sliced and topped with mango sauce) (additional \$.95pp)

Braised Short Ribs (slowly marinated and roasted with rosemary) (additional \$1.50pp)

Pork Breast Marsala

Smokey Chili Rubbed Karubi Rib (with black bean and corn salsa) (additional \$1.50pp)

Seafood

Horseradish Crusted Salmon (served with dill cream sauce) (additional \$1.50pp)

Jumbo Crab Cake with Hollandaise Sauce

Shrimp Pad Thai with Peanuts and Fresh Lime

Seasoned Roasted Salmon with Dill Sauce (additional \$1.50pp)

Vegetarian

Blackened Tofu (served with tomato-cumin salsa) (additional \$.95pp)

Jumbo Cheese Ravioli (with arugula, pine nuts, sun dried tomatoes in garlic evoo) (additional \$.95pp)

Stuffed Portabella (Marinated roasted mushroom with spinach and boursin) (additional \$.95pp)

Eggplant Parmesan (additional \$1.50pp)

Vegetable Stir-fry

Vegetable Lasagna

Tofu Pad Thai with Peanuts and Fresh Lime (additional \$.95pp)

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Dessert Bar

\$2.50 per slice

NY Cheesecake Crème Brulee Style

Chocolate Mousse Tart with Gran Marnier Whipped Topping

Baked Apple Puff Pastry with Caramel Drizzle

Mini Dessert Display(chocolate mousse tart, assorted mini cheesecakes, mini éclairs, mini crème puffs)

Chocolate Fudge Cake with Caramel Sauce

Turtle Cheesecake

Pumpkin Roll

Carrot Cake

Boston Cream Cake

Creamsicle Pie

Pecan Pie with Bourbon Cream Sauce

Key Lime Pie with Whipped Topping

Assorted Cream Pies (banana, butterscotch, chocolate, chocolate peanut butter, coconut, lemon, peanut butter)

Chocolate Lover's Napoleon

Fruit pies (cherry, apple, dutch apple, blackberry, raisin, pumpkin, pineapple, peach)

Berries in Balsamic with Yogurt drizzle (seasonal)

Add Scoops of Vanilla Ice Cream (additional \$.95pp)

Specialty Gourmet Mini Desserts

\$1.50 each

Raspberry Parfait in Small Martini Glass (vanilla cake, cream and raspberry sauce)

Chocolate Pot de Crème in Chinese Soup Spoon (gran marnier whipped cream)

Key Lime Pie in Shot Glass (graham cracker crust with whipped cream)

Triple Mousse in Shot Glass (Oreo crust mousse and chocolate whipped cream)

Strawberry Apple Crisp in Small Martini Glass (with hazelnut whipped cream)

Tiramisu in Small Martini Glass (coffee mousse, cocoa with coffee bean)

Vanilla Crème Brulee in Chinese Soup Spoon

Irish Crème Mousse in Shot Glass (Baileys whipped cream and fresh mint)

Chocolate and White Chocolate Strawberries

Scrumptious Smore in Shot Glass (delicate chocolate, marshmallow crème, graham crust)

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Additional Desserts

Assorted Mini Gourmet Desserts Platter

\$2.95 pp

Choice of 4

Chocolate Mousse Tart, Chocolate Eclair, Chocolate Drizzle Crème Puff, Assorted Cheesecakes, Carrot Cake Drops, Apricot Shortbread Bar, Cookies, Fudge Iced Brownies, White Cupcakes with Strawberry Icing

Large Chocolate Fountain

Feeds 150 people

\$325.00

Your choice of Chocolate

5 Dippers

\$2.00pp

Fountain Dippers:

Strawberries (seasonal), Marshmallows, Pretzels Sticks, Graham Crackers, Oreos, Vanilla Cake, Nilla Wafers, Peanut Butter Cookies, Potato Chips, Sliced Apples,

Candy Bar

\$2.95pp

This unique bar has special size containers with 6 different choices of candies with clear bags and small scoops to make it easy for your guests to fill their bag of treats

Your choice of Candies:

Sweet Stripes Peppermints, Skittles, Starburst, Twizzlers, Reese Pieces, Plain or Peanut M&M's, Kisses, Tootsie Rolls, Gourmet Jelly Beans, Assorted Mini Chewy Candy Bars, Assorted Mini Hershey Bars

Ice Cream Social

Scooped Vanilla Ice Cream with Fudge and Caramel Sauces, Strawberry Sauce, Crushed Nuts, Chocolate Chips, Cherries, Sprinkles, Crushed Oreos, and Whipped Topping

\$3.95 per person

Add Brownies or Bananas to make an extra special treat (additional \$1.50pp)

Apple Station

\$3.50pp

Sliced Granny Smith Apples with Caramel and Fudge Sauce, Crushed Nuts, M&Ms, Crushed Snickers,

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Additional Desserts Continued...

Chocolate Fondue

\$4.50pp

With Cubed Pound Cake, Cookies, Strawberries, Pineapple, Pretzel Rods and Marshmallows

Smores Station

\$3.50pp

Make your own with a Marshmallow Skewer with tabletop flame, with Chocolate Bars and Grahams

Soda Floats

\$4.50pp

With choice of 3 of your favorite Sodas, with choice of 2 Ice Creams, with Cherries, Chopped Nuts, Whipped Cream, Chocolate Chips to accompany your favorite float!

Fruit and Yogurt Parfait Station

\$4.50pp

Fresh Strawberries, Berries, Bananas, Diced Apples. Greek Vanilla Yogurt, Top with a variety of goodies Walnuts, Granola, Chocolate Chips, Honey, Toasted Coconut, served in a Goblet Glass

Terms and Conditions

Final count for events must be in 14 days before your event you may increase your numbers but cannot decrease beyond that date.

If paying by credit card we ask for the payment at the same time final count is given

20% service charge for delivery, setup and cleanup of the total invoice on weekends. On weekdays 10% service charge before 2pm and 20% after 2pm.

Reward credit cards may be charged a 3% transmitting fee.

Any NSF Checks will be charged a \$100.00 fee

If you're receiving a bar package you will be charged for every adult 21 and over. **The bar will close one half-hour before your event is over any remaining alcohol remains the property of the caterer.**

You may be required to put a \$100-\$500.00 deposit to hold your date. This deposit goes toward your invoice. This fee is non - refundable if your event cancels.

If you cancel your event within 30 days of the event date, you will be charged 50% of your entire quote given from the last finalization meeting

Gratuuity is at client's discretion, catering bill does not have gratuity included. It is graciously accepted.

We **DO NOT** have any hidden fees, taxes that will be charged at a later date. The client's contract is clearly marked with extra items if needed. Our pricing will not alternate. You, the client, have the right to alternate the pricing towards your budget; we will help with a customized menu to fit your budget.

If your event is at a preferred venue, some venues charge the caterer a fee of 10-20% of the food sales, in your proposal you will see a facility fee. All caterers must pay this fee Proposals or contracts may have the fee built in, if you, the client, prefer, or separate for your approval

China, glassware, silverware in cloth napkin may be added to a breakfast or lunch event for an additional \$1.50per person, The china is included with evening events.

Please sign and return this document, Signature states you understand and agree to all the terms and conditions

Client _____

Date of Event _____