

DUKE ENERGY CONVENTION CENTER
2016 CATERING MENU



*Duke Energy
Convention Center*



A La Carte Selection

Starbucks® Regular and Decaffeinated House Blend Coffee and Tazo Teas	\$45.00 per gallon
Freshly Brewed Iced Tea	\$30.00 per gallon
Home-Style Lemonade	\$30.00 per gallon
Assorted Bottled Juices	\$3.50 per bottle
20oz. Bottled Aquafina® Water	\$3.50 per bottle
20oz. Bottled Pepsi® Products	\$3.50 per bottle
12oz. Canned Pepsi® Products	\$2.75 per can
Sausage, Egg and Cheese Biscuit or Croissant Breakfast Burritos, sausage, eggs, cheese, potatoes with salsa	\$48.00 per dozen
Hard Boiled Eggs	\$24.00 per dozen
Scrambled Egg Whites with Vegetables	\$2.50 per person
Scrambled Eggs with Cheese	\$2.50 per person
Sliced Cheeses (2oz per Person)	\$4.00 per person
Fresh Baked Muffins, Croissants and Danish	\$34.00 per dozen
Selection of Fresh Bagels and Cream Cheese	\$34.00 per dozen
Selection of House Made Breakfast Breads	\$32.00 per dozen
Selection of Scones	\$32.00 per dozen
Freshly Baked Jumbo Cinnamon Rolls	\$38.00 per dozen
Assorted Fresh Baked Cookies	\$32.00 per dozen
Brownies, Raspberry Crunch Bar, Pecan Bars, Blondies	\$34.00 per dozen
Millionaire's Shortbread (layered shortbread, caramel, chocolate)	\$34.00 per dozen
Assorted Individual Fruit Yogurt	\$3.00 each
Greek Yogurt	\$4.50 each
Individual Breakfast Cereals with Whole Milk and Skim Milk	\$3.50 each
Sliced Fresh Seasonal Fruit	\$5.25 per person
Whole Fresh Fruit – Apples, Oranges and Bananas	\$2.50 each
An Assortment of Grain Bars (Granola, Nutrigrain, Kashi etc.)	\$2.75 each
Assorted Candy Bars	\$2.50 each
Individual Bags of Assorted Dry Snacks (Chips, Pretzels, etc)	\$2.25 each
Individual Bags of Peanuts or Trail Mix	\$3.25 each
Bulk Chips or Pretzels	\$16.00 per pound
Jumbo 7" Bavarian Twist Pretzels with Spicy Mustard	\$4.00 each
Premium Ice Cream Novelties (minimum 50 required)	\$4.00 each
4oz Graeter's Ice Cream Cups	\$7.50 each



Please refer to Attached Spectra Policies and Services for Management Charges and Tax information

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Themed Breaks

Themed Break Service Time is Limited to 30 Minutes

~Build Your Own Trail Mix~

Walnuts, Pecans, Almonds, Sunflower Seeds, Butterscotch Chips, Yogurt Raisins, White and Dark Chocolate Chips, M&M's® Raisins, Dried Cherries, Apricots, Papaya and Pineapple \$10.00 per person

~Healthy Break~

Pita Chips with Roasted Red Pepper Hummus, Crisp Vegetables Served with Spinach Dip
Seasonal Fresh Sliced Fruit, Bowls of Dried Fruits and Nuts \$11.00 per person

~Sweet and Salty~

Chocolate Chip Cookies, Pecan Squares Chocolate Dipped Pretzels, Millionaire's Shortbread Roasted Salted Almonds \$12.00 per person

~Sports of all Sorts~

Peanuts, Warm Jumbo Pretzels with Mustard, Cracker Jack Assorted Mini Candy Bars and Assorted Ice Cream Novelties \$13.00 per person

~Popcorn Machine~

4 Hour Service to include Popcorn, Oil, Bags and Machine \$400.00
(Attendant \$100.00 per 4 hour service)

~The Candy Shop~

Bowls of Dime Store Candies, Gummy Bears, Gummy Worms, Chocolate Covered Raisins, Chocolate Covered Malt Balls, Jolly Ranchers, Jelly Beans, Lemon Heads \$9.95 per person

~Premium Meeting Services~

Candy Dish of Mints	\$0.50 per Person
Water Pitchers on Meeting Tables	\$5.00 Each
Water Cooler Rental	\$100.00 Each (One Time Charge)
5 Gallon Water Jug	\$30.00 Each
Additional table cloths	\$7.00 Each



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Continental Breakfast Service

Continental Service Time is Limited to One Hour

Continental Breakfast _____ \$16.00 per person

Assorted Chilled Fresh Juices
An Assortment of Freshly Made Pastries
And Bakery Goods Including Danish,
Muffins and Assorted Bagels with Cream Cheese
Fruit Preserves and Sweet Butter
Whole Fruit
Premium Starbucks® Coffees and Specialty Tazo Teas

Executive Continental Breakfast _____ \$17.00 per person

Assorted Chilled Fresh Juices
Sliced Fresh Seasonal Melon and Fruit
An Assortment of Freshly Made Pastries and Breakfast Breads,
Scones, Danish and Bagels
Flavored Cream Cheese, Fruit Preserves and Sweet Butter
Premium Starbucks® Coffees and Specialty Tazo Teas

Healthy Beginnings _____ \$17.00 per person

Assorted Chilled Fresh Juices
Seasonal Sliced Fresh Fruit
Assorted Bagels with Flavored and Lo-Fat Cream Cheese
Assorted Fruit and Lo-Fat Yogurt
Hard Boiled Eggs
Premium Starbucks® Coffees and Specialty Tazo Teas

European Continental Breakfast _____ \$18.00 per person

Assorted Chilled Fresh Juices
Steel Cut Oatmeal with Brown Sugar, Raisins and Cinnamon Pecans
Signature Cereal Station with Dried Fruits and Nuts
House-made Scones, Muffins and Croissants
Marmalades, Jams, and Sweet Butter
Whole and Skim Milk
Premium Starbucks® Coffees and Specialty Tazo Teas



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Breakfast Buffets

Breakfast Buffets Include Assorted Chilled Fruit Juices, Premium Starbucks® Coffees and Specialty Tazo Teas. Minimum of 50 Guests Please

The Elm Street Breakfast \$19.00 per person

Assorted Danish and Muffins
Sliced Fresh Seasonal Fruit Tray
Lightly Scrambled Eggs
Hash Brown Potatoes
Crisp Apple Wood Smoked Bacon

The Ohio Sunrise \$21.00 per person

Assorted Danish and Muffins
Sliced Fresh Seasonal Fruit Tray
Lightly Scrambled Eggs
Hash Brown Potatoes
Sausage Links and Crisp Apple Wood Smoked Bacon
Oatmeal with Brown Sugar and Raisins

Eden Park Breakfast Buffet \$22.00 per person

Sliced Fresh Seasonal Fruit Tray
Oatmeal with Raisins and Brown Sugar
An assortment of freshly made Pastries and Bakery Goods with
Fruit Preserves and Sweet Butter
Lightly Scrambled Eggs
Hash Brown Potatoes
Sausage Links and Crisp Apple Wood Smoked Bacon
French Toast with Warm Maple Syrup

Great American Breakfast Buffet \$20.00 per person

Egg and Cheese Biscuits
Hash Brown Potato Casserole
Sliced Seasonal Fruit
Danish

~Suggested Additions~

Savory Pastry Cups Filled with Scrambled Eggs, Over Canadian Bacon, Sausage
or Chicken Topped with Hollandaise Sauce \$5.50 Each

Oatmeal with Brown Sugar and Raisins \$2.50 per Person



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Plated Breakfast Selections



All Plated Breakfasts are served with Fresh Florida Orange Juice, Premium Starbucks® Coffees and Specialty Tazo Teas.

Queen City Delight \$21.00 per person

Lightly Scrambled Eggs
Apple Wood Smoked Bacon And Sausage Links
Potatoes O'Brien, Garnished with a Tomato Provence
A Basket of Buttermilk Biscuits with Fruit Preserves and Sweet Butter

Fresh Sliced Fruit Plate \$16.50 per person

A Selection of Fresh Seasonal Fruits including;
Honeydew, Cantaloupe & Strawberries
Served with Fresh Yogurt and a basket of Bran Muffins

Cincinnati Daybreak \$19.00 per person

Sausage, Egg, Cheese and Potato Frittata
Ham Slices
Breakfast Potatoes
A Basket of Buttermilk Biscuits with Fruit Preserves and Sweet Butter

Kentucky Sunrise \$21.00 per person

Kentucky Country Ham served with Freshly Scrambled Eggs
Hash Brown Potatoes
Southern Biscuits and Country Gravy

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Plated Lunch

Entrees – Salads – 2 Course Meals

Served with Premium Starbucks® Coffees, Tazo Tea, Freshly Brewed Iced Tea and Water

Executive Club Sandwich \$22.00 per person

Our Signature Ciabatta Roll Layered with Sliced Grilled Chicken, Apple Wood Smoked Bacon, Crisp Lettuce, Tomatoes and Herb Spread
Served with House-Made Pasta Salad
Pecan Pie with Caramel Sauce

The Italian Deli \$21.00 per person

Ciabatta Bread, Genoa Hard Salami, Parma Ham, Salami, Sliced Italian Beef, Provolone Cheese, Sliced Red Onions with Pesto Mayonnaise Roma Tomatoes
Chopped Marinated Vegetable Salad
Italian Cherry Cream Cake

La Fiesta Wrap \$23.00 per person

Grilled Chicken Served in a Tomato Tortilla with Jack Cheese, Lettuce, Sliced Green Onions, Tomatoes and Cilantro Salsa
Black Bean and Corn Relish
Spiced Nut Bread Pudding

Spectra Signature Entree Salad \$24.00 per person

Chef Chaney's Marinated Flank Steak Over a Bed of Mixed Greens with a Confetti of Grape Tomatoes, Caramelized Bermuda Onions, Feta Cheese, Julienne Peppers, Sliced Radishes Served with a Balsamic Reduction, Chef's Assortment of Hearth Baked Rolls
Key Lime Cheesecake



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Plated Lunch

Entrees – 3 Course Meals

Served with Premium Starbucks® Coffees, Tazo Tea, Freshly Brewed Iced Tea and Iced Water

Over the Rhine \$26.00 per person

Iceberg Wedge with Scallions, Bacon, Tomatoes and Blue Cheese Dressing
Grilled Boneless Pork Chop with Port Wine Sauce, Roasted Onion Whipped Potatoes and Seasonal Vegetables
German Chocolate Cake

The Findlay Market \$26.00 per person

Baby Spinach, Mandarin Oranges and Candied Almonds,
with Honey Mustard Vinaigrette and Croutons
Blackened Chicken Breast Served with Sweet Pepper Ragout over Wild Rice Pilaf accompanied by Seasonal Vegetables
Walnut Spice Cake

The Clifton \$35.00 per person

Mixed Greens with Plum Tomatoes, Artichoke Hearts and Red Onion,
Choice of Dressing
Braised Beef Short Ribs
Red Skin Mashed Potatoes and Seasonal Vegetables
French Silk Pie

The Newport \$26.00 per person

Crisp Romaine Lettuce with Caesar Dressing,
Parmesan Cheese and Garlic Herb Croutons
Spice Rubbed Chicken Breast draped with Thyme Bordelaise on top of a bed of Saffron Rice, Served with Seasonal Vegetables
Cinnamon Apple Strudel

The Sawyer Point \$26.00 per person

Mixed Greens with Julienne Vegetables, Choice of Dressings
Herbed Cornbread Stuffed Chicken Breast with Shallot Demi-Glace,
Roasted Sweet Potato Wedges and Seasonal Vegetables
Fresh Berries served in a French Pastry Tart, Drizzled with Melba Sauce

The Ault Park \$30.00 per person

Fresh Fruit Cup
Pan Charred Salmon with a Confetti Pepper Salsa with Rice Pilaf
And Seasonal Vegetables
Key Lime Pie



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Box Lunch Menus

Beverages not included in price. For Multiple Orders of 50 or Less, Please Choose Same Sides and Dessert

Market Deli Sandwich Box Lunch _____ \$18.00 per person
Freshly Roasted Beef with Cheddar, Turkey with Swiss, Ham with American or Veggie On Wheat, White, or Rye Bread and Wrapped in Deli Wrap,
With Lettuce & Tomato
A Bag of Chips
A Piece of Fresh Fruit
Cookie

Rio Wrap _____ \$20.00 per person
Grilled Marinated Skirt Steak with Chimichurri Sauce
Wrapped in a Flour Tortilla
Jicama & Mango Salad
A Bag of Doritos
Coconut Sugar Cookies

Salad Box Lunch _____ \$20.00 per person
Mixed Greens with Lettuce, Tomato, Cucumber, Grated Cheese, Grilled Chicken with Choice of Dressing – Ranch, Balsamic, Italian, Caesar
Fruit Cup for Dessert

Fiesta Wrap _____ \$20.00 per person
Grilled Marinated and Sliced Chicken Breast with Jack Cheese, Lettuce, Tomatoes and Red Onions with Cilantro Salsa Wrapped in a Flour Tortilla
A Bag of Fritos
Black Bean and Corn Relish
Cranberry White Chocolate Cookie

Trattoria _____ \$20.00 per person
Italian Deli Meats and Cheeses Layered on Focaccia
With Balsamic Mayo and Fresh Oregano
Marinated Vegetables
Sun Chips
Pistachio Bar

Executive Club Sandwich _____ \$21.00 per person
Grilled Chicken Breast Layered with Smoked Bacon, Lettuce, Tomato, American Cheese with Herb Spread on a Ciabatta Roll
Fruit Salad
Baked Potato Chips
Brownie



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Lunch Buffets

Findlay Market Deli \$27.00 per person

House Salad with Tomatoes, Cucumbers, and Carrot Curls

Texas Potato Salad with Chipotle Mayonnaise

The Butcher Fare: Tuna Salad, Garlic Seared Roast Beef, Honey Glazed Smoked Ham, Roast Turkey Breast, Swiss, Smoked Cheddar and Provolone Cheeses

Relish Tray of Olives and Pickles, Sliced Tomatoes, Red Onion and Leaf Lettuce

Appropriate Condiments, Regional Bread Presentation and House Made Potato Chips

Chocolate Dipped Cookies

Carrot Cake Garnished with Candied Walnuts

Taste of the South \$30.00 per person

Mixed Salad Greens with Cherry Tomatoes, Carrots, Cheese, Croutons and assorted Dressings

Smoked Potato Salad and Root Vegetable Slaw

Southern Fried Chicken

Cornmeal Crusted Catfish with Spicy Tartar Sauce

Southern Style Green Beans with Potatoes and

Harvest Cornbread

Warm Apple and Peach Cobblers

Skyline Chili \$27.00 per person

Greek Salad, With Kalamata Olives, Onions, Tomatoes & Feta Cheese with Greek Vinaigrette

Sweet and Sour Cole Slaw

Coneys – Hot Dogs, Buns

Skyline Chili, Beans, Onion, Grated Cheese, Mustard, Spaghetti

Cookies & Dessert Bars



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Lunch Buffets...continued

Buono Appetito _____ \$30.00 per person

Bay Shrimp and Avocado Salad
Jicama and Fresh Mango Salad with Cilantro
Crisp Corn Tortilla Chips and Warm Flour Tortillas
A Trio of Salsas - Pico de Gallo, Roasted Tomatillo and Charred Tomato-Garlic Salsa
Spiced Rice with Peas and Tomatoes
Grilled Chicken with Cilantro Chipotle BBQ Sauce
Braised Pork Asada in Mole Sauce
Macaroons
Orange Cheesecake

A Little Italian _____ \$28.50 per person

Vegetarian Minestrone
Classic Caesar with Romaine, Cherry Tomatoes and Parmesan, Tomato, Cucumber and Onion Salad in Italian Vinaigrette
Baked Pasta with Sausage, Red and Green Peppers, Onions, in a Spicy Marinara Topped with Mozzarella
Chicken and Vegetable Lasagna in a Rich Alfredo
A Medley of Seasonal Vegetables
Italian Cream Cake with Cherry Cream
Tiramisu

Comforts of Home _____ \$30.00 per person

Broccoli Cheese Soup
Mixed Garden Greens with Cherry Tomatoes, Cucumbers, Shredded Carrots, Shredded Cabbage Ranch Dressing and Balsamic Vinaigrette
Braised Beef Pot Roast with Root Vegetables
Chicken Pot Pie
Steamed Red Potatoes with Butter and Herb Glaze
Country Green Beans
An Assortment of Pies with Whipped Cream



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Dinner Buffets

Dinner Buffets Include Premium Starbucks® Coffees, Iced or Hot Tazo Tea and Iced Water. Minimum Required 25 Guests Please.

The Fountain Square Buffet _____ \$54.00 per person

Mixed Field Greens with Spicy Black Olives, Sun-Dried Tomatoes,
Garlic Croutons and Creamy Parmesan Peppercorn Ranch
Fruit Salad with Finlandia Vodka Vinaigrette
Marinated Asparagus with Roasted Red Pepper Vinaigrette
Basil Seared Chicken Breast with White Balsamic Oil
Salmon Wrapped in Puff Pastry with Tomato Infused Butter
Red, Green & Black Peppercorn Roasted Prime Rib Au-Jus
Charred Onion Whipped Potatoes
Asparagus with Julienne Carrots
Chef's Gourmet Selection of Assorted Desserts

The Hyde Park Dinner Buffet _____ \$45.00 per person

Tossed Salad with Snow Peas, Baby Corn and Straw Mushrooms with a
Citrus Vinaigrette
Marinated Roma Tomatoes with Parmesan Brittle
Sautéed Chicken Breast with a Dijon Horseradish over Wilted Spinach
Baby Shrimp and Bay Scallops in Vin Blanc Sauce
Pommery Crusted Pork Loin with Caramelized Onion Ragout
Anna Potatoes
Spring Vegetable Medley Glazed in Herb Butter
Assorted Pies and Tarts

Vegetarian Options to be Added to Above Menus~

Vegetable Strudel	Add \$2.50 Lunch/\$3.50 Dinner per person
Portobello Strudel	Add \$3.00 Lunch/\$4.00 Dinner per person
Vegetarian Baked Ziti with Marinara Sauce	Add \$2.00 Lunch/\$3.00 Dinner per person
Vegetable Napoleon with Tomato Coulis	Add \$2.50 Lunch/\$3.50 Dinner per person
Vegetarian Pot Pie	Add \$2.00 Lunch/\$3.00 Dinner per person



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Plated Dinner Entrees

House Salad, Hearth Baked Dinner Rolls, Dessert and Coffee and Tea Included in Price

Creole Chicken \$37.00 per person
Blackened Chicken with Bay Shrimp Creole Sauce Served over Cajun Rice
Served with Seasoned Vegetable with Smoked Peppers

Sicilian Chicken \$38.00 per person
Prosciutto Wrapped Sautéed Chicken Breast over Wheat Penne Pasta
Topped with Spicy Tomato Basil Sauce and served with Fire-Roasted Ratatouille

Asian Salmon \$39.00 per person
Grilled Salmon in a Ponzu Sauce, with Fried Rice seasoned with Water Chestnuts and Snow Peas Served with Sautéed Haricots Vert garnished with Garlic and Sweet Peppers

Salmon Strudel \$42.00 per person
Salmon and Crab with Boursin Cheese, Wrapped in Puff Pastry, served with Champagne Sauce, Served with Asparagus and Roasted Peppers

Rosemary Pork \$37.00 per person
Rosemary Encrusted Boneless Pork Loin Medallion
Served With Mushroom Ragout, Anna Potatoes and Melba Carrots

Filet Mignon Market Price
Eight Ounce Filet Mignon aged 21 days served with Truffle Demi-glace,
Chateau Potatoes, Served with French Beans and Bermuda Onions

Prime Rib Market Price
Kosher Salt Crusted Slow Roasted Prime Rib of Beef,
Whipped Horseradish Potatoes and Straw Vegetables

Beef Short Ribs \$46.00 per person
Braised Beef Short Ribs in Red Wine and Demi-glace
Caramelized Onion Mashed Potatoes
Steamed Vegetable Medley with Butter Glaze

Bourbon Aged Strip Loin \$47.00 per person
Sliced English Strip Loin of Beef with Peppercorn Sauce, Garlic Roasted Yukon Gold Potatoes Served with Asparagus with Lemon Butter

Stuffed Flank Steak \$45.00 per person
Stuffed Flank Steak with Asiago Cheese, Asparagus, Carrots, Garlic and Sun Dried Tomatoes, Three Cheese Au Gratin Potatoes, Sautéed Squash, Zucchini, Red Onion and Yellow Peppers

Desserts

Pistachio Mousse Parfait, Garnished with Dark and White Chocolate Curls
Decadent Chocolate Cake with Strawberries
Fresh Berry Tart with a Pastry Cream
Banana Chocolate Chip Bread Pudding with Rum Crème Anglaise
Deep Dish Pecan Tart with Bourbon Spice Whipped Cream
Raspberry Cake with White Chocolate Frosting
Turtle Cheesecake with Sugar Pecans
Key Lime Tart



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Plated Duets - Dinner

Filet and Salmon \$52.00 per person

4oz Filet Mignon with Three Pepper Demi-Glace
Paired With a Charred Salmon Filet
Draped in a Hoisin Glaze,
Artichoke and Potatoes Gratinee
Seasonal Vegetables

Center Cut Filet & Shrimp \$56.00 per person

A 4oz Roasted Center Cut Filet
With a Chocolate Demi-Glace
Paired with a duo of Jumbo Shrimp
Roasted Red, Yukon Gold
And Peruvian Fingerling Potatoes
Seasonal Vegetables

Short Rib and Chicken \$46.00 per person

Tender Braised Beef Short Rib
Paired with Blackberry BBQ Chicken Breast
Horseradish Mashed Potatoes
Seasonal Vegetables

Salad Enhancements An Additional \$3.50 per person

Spinach Salad with Sliced Mushrooms, Mandarin Oranges, Dried Cranberries,
Spiced Walnuts and Sweet-n-Sour Dressing

Romaine Lettuce with Artichokes, Confetti Peppers and Roasted Tomato Vinaigrette

Bibb Lettuce with Heirloom Tomato Salsa, Crumbled Feta and Mango Infused
Balsamic Vinaigrette

Garden Greens with Goat Cheese, Candied Walnuts and Roasted Pears with
Raspberry Vinaigrette

Grilled Romaine Lettuce Wedge with Shaved Aged Parmesan Reggiano, Roasted
Red and Yellow Peppers
Aged Balsamic Reduction

Radicchio and Frisee Salad With Belgian Endive, Julienne Prosciutto and Shaved
Swiss Cheese
Green Peppercorn Dressing

Dessert Enhancements An Additional \$4.00 per person

Italian Chocolate Cake Layered with Cherry Rum Mascarpone Cheese and Rum
Crème Anglaise

Mocha Cream Cake – Chocolate Cake Layered with Coffee Cream and Covered in
Mocha Chocolate Ganache

Triple Chocolate Mousse Cake - A Trio of Verrines – Layered Mousses in a
Decorative Cup – Tropical, Chocolate, Berry

Chocolate Pate with Raspberry Coulis and Almond Liqueur Cream



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Hors D'oeuvres

Pricing Per Piece - Minimum order of 25 pieces

Hot

Spinach Spanakopita with Citrus Sauce	\$3.50
Thai Chicken Sate with Sweet Chile Sauce	\$3.50
Vegetarian Spring Roll with Peanut Sauce	\$3.25
Spicy Beef Sate and Cucumber Salad	\$4.50
Bacon Wrapped Scallops	\$4.50
Shrimp Wonton with Asian Barbecue Sauce	\$4.50
Beef Brochette with Truffle Sauce	\$5.00
Boursin Cheese Stuffed Mushrooms	\$3.50
Mini Crab Cake with Pepper Relish	\$5.00
Charred Lamb Lollipop with Rosemary Butter	\$5.50
Meatballs with Peppercorn Sauce	\$3.50
Chicken Tenders Southern Style	\$3.50
Miniature Assorted Quiche	\$3.25
Pot Stickers with Ginger Sauce	\$3.50
Spicy Chicken Wings	\$3.25
Coconut Shrimp	\$4.50

Cold

Bourbon Smoked Chicken Crostini with Raspberry Butter	\$3.50
Cherry Tomato Stuffed with Brie	\$3.25
Filo and Boursin Wrapped Asparagus	\$3.50
Prosciutto Wrapped Asparagus	\$3.50
Devilled Egg with Red Caviar	\$4.50
Smoked Salmon Pinwheel on a Rye Crouton	\$3.50
Antipasta Brochette	\$4.00
Beef Tenderloin on Crostini with Horseradish Cream	\$5.00
Jumbo Chilled Cocktail Shrimp with Cocktail Sauce	\$5.00
Pork Tenderloin with Apple Chutney	\$4.50
Brie with Apricot & Raspberry Butter on French Bread	\$3.50
Crostini with Fontina Cheese and Olive Tapenade	\$3.50
Bruschetta with Basil and Feta Cheese	\$3.95
Bruschetta with Artichokes and Shaved Parmesan	\$3.25
Lettuce Cups with Asian Chicken Salad	\$4.00
Fresh Fruit Kabobs	\$3.95
White and Dark Chocolate Dipped Strawberries	\$4.25
Crab Stuffed Mushrooms	\$4.50



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Presentation Stations

*Upon request, Chef Attendant – one per 50 guests for an additional \$100/00
Minimum Required 25 Guests Please.*

Pasta Station \$14.50 per person

Tri-Colored Tortellini and Penne in Roasted Garlic Alfredo and Marinara with Grilled Chicken, Mushrooms, Peppers, Onions, Sun-Dried Tomatoes, Olives, Salami, Parmesan Cheese, Artisan Breads and Oils

Custom Mac 'n Cheese \$13.50 per person

Freshly Prepared Creamy Ditalini with Choice of Cajun Spiced Shrimp, Mushrooms, Fried Leeks, French Herbs, Parmesan, Spinach, Tomatoes, Shredded Pork, Smoked Bacon, Blue Cheese and Sweet Corn Muffins

Mashed Potato \$9.00 per person

Creamy Mashed Potatoes
Served with Horseradish, Whipped Butter, White Cheddar Cheese, Grated Parmesan,
Sour Cream, Chives and Crumbled Bacon

By the Ocean Bar \$13.00 per person

Petite Crab Cakes with Red Pepper Relish, & Remoulade Sauce

Dips, Salsas & Things \$10.00 per person

Warm Spinach & Artichoke Dip, Warm Seafood Dip, Hummus, a Variety of House Made Salsas with Tri Colored Tortilla Chips, Pita Triangles, French Bread Rounds

Bruschetta and Crostini \$12.00 per person

Tomato, Basil & Feta with Reduced Balsamic Glaze, Parmesan and Artichoke, Fig Butter with Brie, Bacon Spread with Baby Shrimp, Gouda and Pear, Blackened Chicken with Raspberry Butter

Miniature Dessert Bar \$15.00 per person (2.5 pieces per person)

Chocolate Dipped Strawberries, Strawberry Cheesecakes, New York Cheesecake, Lemon Bars, Éclairs, Petit Fours, Crème Puffs, Napoleons, Fruit Tartlets, Key Lime Tartlets and Black Walnut Bars (Minimum Order 100)



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Chef's Carvings

Carving Stations are served with an Assortment of European Breads and Rolls and Appropriate Condiments. A \$100.00 Chef's Carving Fee will be assessed for Each Chef..

Roasted Turkey _____ \$270.00

Chipotle Rubbed Roasted Whole Turkey with Cranberry Mayo
Serves 50 Guests

Roasted Turkey Breast _____ \$270.00

Herb & Garlic Roasted Turkey Breast with Cranberry Compote
Serves 35 Guests

Beef Tenderloin _____ \$500.00

Bourbon Smoked Beef Tenderloin with Roasted Onion Chutney
Serves 40 Guests

Virginia Ham _____ \$300.00

Vermont Honey Baked Virginia Ham with Pineapple Ginger Chutney
Serves 70 Guests

Steamship Round _____ \$595.00

Steamship of Beef, Au Jus and Creamy Horseradish Sauce
Serves 175 Guests

Prime Rib _____ \$575.00

Black Pepper Crusted Rib Eye with Spiced Horseradish Mustard
Serves 40 Guests

Planked Salmon _____ \$350.00

Cedar Planked Salmon with Caper Tartar Sauce and Grilled Flatbreads
Serves 25 Guests

Garlic, Pecan and Apricot Glazed Pork Loin _____ \$350.00

Slow Roasted Pork Loin Marinated & Glazed In Garlic, Pecans and Apricots
Serves 25 Guests



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Reception Displays

Minimum Requires 50 Guests Please

Strawberry Display \$15.00 per person
Strawberries served with Chocolate Fondue, Chopped Pecans, Chopped Black Walnuts, Salted Pretzels, Toasted Coconut, Chopped Heath Bars, Toasted Almonds, Dried Berries, Chopped Peppermint Candies, Crumbled Chocolate and Cream Cookies and Sprinkles

Pineapple Tree \$475.00 per display
Pineapple Palm Tree decorated with Skewers of Fresh Fruit.
Served with Chocolate Fondue, Whipped Cream and Brown Sugar
Serves 100 Guests

Brie and Fruit \$9.95 per person
Baked Brie in Puff Pastry with Raspberries and Dried Fruits

Crudités Display \$525.00 per display
Assorted Vegetables including Broccoli, Celery, Carrots, Cauliflower, Snow Peas, Red Peppers, Radishes, Squash
Served with Spinach Ranch Dip
Serves 100 Guests

Domestic Cheese Display \$600.00 per display
Domestic Cheeses with Assorted Crackers & Fruit Garnish
Serves 150 Guests

International Cheese Display \$700.00 per display
Imported Whole and Wedged Soft and Hard Cheeses with Chef's Choice of Dried Fruit Compote Lavosh, Baguettes, House Made Bread Sticks and Savory Crackers
Serves 100 Guests



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Charges and Tax information

Duke Energy
Convention Center



Bar/Beverage Service

Priced Per Guest ~ Hosted Open Bar by the Hour~

Deluxe Brands Full Hosted Bars

First Hour	\$14.00 per person
Each Additional Hour	\$7.50 per person

Premium Liquors, Domestic Beer, Imported Beer and Wines

Beer, Wine and Soft Drink Hosted Open Bar

First Hour	\$13.00 per person
Each Additional Hour	\$7.00 per person

Domestic Beer, Imported Beer, and Wines

Priced per Drink ~ Hosted Bar Service

Deluxe Liquor	\$6.50
12 oz Domestic Beer	\$5.50
Yeungling 16oz	\$7.00
Imported Beer	\$6.00
Wine	\$6.50
Liqueurs	\$8.00
Soft Drinks	\$2.75
Bottled Water	\$3.50

~A \$100.00 Bartender Fee will apply for each bar and for every four hours of service~

Table Wines May Be Purchased by the Bottle for Dinner Service

Ask your Experienced Catering Contact for Suggestions and Pricing



Please refer to Attached Spectra
Policies and Services for
Management
Charges and Tax information

Duke Energy
Convention Center



Spectra Services & Policies

Exclusive Caterer

Spectra Food Services maintains the exclusive right to provide all food and beverage and concession services at the Duke Energy Convention Center.

Outside Food and Beverages

No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees without prior written approval of the General Manager or Food & Beverage Director. Food items may not be taken off the premises; however, at Spectra sole discretion, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Food & Beverage Sampling

Duke Energy Convention Center exhibitors may distribute food & beverage samples in authorized space, but must not be in competition with products or services offered by Spectra Food Services. Samples must be representative of products manufactured or sold by the exhibiting company. Free samples are limited to 2 ounces of non-alcoholic beverages and 1 ounce of food. Exact descriptions of sample and portion size must be submitted to the Food and Beverage Office for written approval 14 days prior to the opening of the event. No alcoholic samples may be distributed. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the Cincinnati Department of Health.

Beverage Service

Spectra offers a complete selection of beverages to complement your function. The Ohio Alcohol and Beverage Commission regulate alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with ABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Labor

Catering personnel are scheduled for four-hour shifts for each meal period. Events requiring additional time for service over the four-hour period will incur an overtime charge of \$25.00 per server per hour.

An additional labor fee will be charged for groups of less than 25 guests.

At the customer's request Room or Set up Changes made the day of the event will incur a labor charge of \$75 per 50 guests in room, \$150.00 per 50 guests to move rooms.

An additional labor fee will be charged for food and beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, Memorial Day, Fourth of July, Labor Day, Veteran's Day, Thanksgiving Day.

Dietary Considerations

Spectra is happy to address a special dietary request for individual guests with a (3) day advance notice. Spectra will prepare 2% vegetarian dinners for plated served dinners.

China Service

China service is standard for all catering services on the 3rd floor and in the 2nd floor meeting rooms. For coffee services with china, Spectra will set out at least 10% of disposable ware so that guests may take their beverage with them. China is not allowed on the Exhibit Hall floor unless it is carpeted. High-grade disposable ware will be used on uncarpeted Exhibit Hall floors.

DUKE ENERGY CONVENTION CENTER CATERING MENU

Linens

All plated and buffet meal prices include house white, black or ivory table linens and your choice of a variety of pre-selected linen napkin colors (7 days to allow for delivery). Your Catering Sales Managers is happy to procure custom linen orders for an additional charge. If a client opts to rent linens and napkins through another source, any returns and charges associated with the rental are the sole responsibility of the client, also, the customer will be responsible for receiving and returning the linens.

Management Charge and Tax

All catered events are subject to a 21% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. 7% Tax is applicable unless the group is tax-exempt, Spectra must be in receipt of your tax-exempt form prior to the date of event.

Payments

All food and beverage must be paid in advance of event. A non-refundable deposit of 50% of the total estimated food and beverage charge is required along with the signed catering contract and banquet event orders no less than two weeks prior to the event; with the anticipated balance due no later than three days prior to the event. A credit application and a credit card authorization must be completed for any incidental charges which occur during event.

Any payments made within 2 weeks prior to the event must be made either by cashier's check or by credit card.

Spectra Food Services will gladly accept credit card payments from MC, Visa & American Express.

Guarantees

A final guarantee of attendance is required three (3) business days prior to all food and beverage events. In the event Spectra does not receive a final guarantee prior to (3) business days, the expected number will become the guarantee number. Spectra will make every attempt to accommodate any increases in guarantee numbers after the (3) business days, however, the guarantee may not decrease inside of (3) business days prior to event.

In the event of a split entree, the client is responsible to notify the Duke Energy Convention Center of the exact count of each item three (3) business days prior to the event.

Cancellation

Cancellation of food function must be sent in writing to your Spectra sales representative. Any cancellation received more than 30 days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s).

Prices

Prices will be guaranteed three (3) months prior to the event. Spectra Catering Services reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.