

CATERING MENU





GREAT AMERICAN BALL PARK

BREAKFAST SELECTIONS

Buffet will be available for a maximum of 60 minutes.

Breakfast is available starting at 7 a.m. in the Clubs and 8 a.m. in other spaces.

All Items are priced per person unless otherwise noted.

Breakfast is not available after 10:30 A.M.

CONTINENTAL BREAKFAST... \$15.50

Assorted Chilled Juices

Baked Fresh Pastries, Coffee Cake and Assorted Breakfast Breads

Seasonal Fresh Fruit Display

Brewed Regular, Decaffeinated Coffee and Assorted Teas

GREAT AMERICAN BREAKFAST BUFFET... \$19.50

Assorted Chilled Juices

Baked Fresh Pastries, Coffee Cake and Assorted Breakfast Breads

Seasonal Fresh Fruit Display

Scrambled Eggs with Cracked Black Pepper & Chives

Crisp Bacon, Sausage and Home Fried Potatoes

Brewed Regular, Decaffeinated Coffee and Assorted Teas



BREAKFAST ADDITIONS

Priced per person unless otherwise noted.

BAGELS WITH CREAM CHEESE AND BUTTER... \$27 PER DOZEN

YOGURT AND GRANOLA PARFAITS... \$4

DONUTS... \$37 PER DOZEN

ULTIMATE OATMEAL BAR... \$8

Rolled Oats, served hot with a selection of Dried Fruits, Slivered Almonds, Brown Sugar and Milk

EGGS YOUR WAY OMELET STATION... \$8

Cage Free Eggs and Egg Beaters with Red Onions, Tomatoes, Mushrooms, Spinach, Peppers, Applewood Bacon, Ham and Cheddar Cheese



WORKING LUNCHES

Priced per person. Choice of two; for a third option, add \$4 per person. Orders for over 50 lunches are subject to a \$100 labor fee.

BOXED LUNCH... \$18.50

Oven Roasted Turkey, Cheddar Cheese, Tomato and Crisp Green Lettuce

Honey Baked Ham, Swiss Cheese, Tomato and Crisp Green Lettuce

Roast Beef, Monterey Jack Cheese, Tomato and Crisp Green Lettuce

Grilled Vegetable Wrap with
Garlic Hummus Spread,
Marinated Vegetables and Mixed Greens

All above selections include: Potato Chips, Cookie, Fruit Cup, and Condiments

Choice Of Multi-Grain Bread, Brioche Roll, Kaiser Roll, Croissant or Bagel (1 type of bread per sandwich)



LUNCH BUFFETS

All luncheons include iced tea during lunch service. Buffet will be available for a maximum of 60 minutes. All lunch buffets are priced per person.

Lunch buffets are not available after 1:30 P.M.

BALLPARK LUNCH... \$23.75

Vegetable Pasta Salad
Great American Salad
All Beef Hot Dogs
Bratwurst
Grilled Chicken Breasts
Sauerkraut, Peppers and Onions
Coleslaw
Buns and Condiments

*Substitute Montgomery Inn Pulled Pork or Skyline Coney's for an additional charge

DELI LUNCH... \$25.75

Mixed Field Greens with Ranch and Balsamic
Loaded Potato Salad
Assorted Deli Meats
Tuna Salad
American, Cheddar and Swiss Cheese
Lettuce, Tomatoes, Onions and Pickles
Assorted Spreads
White and Wheat Bread

SMOKEHOUSE LUNCH... \$27.75

Great American Salad
Baked Beans
White Cheddar Macaroni & Cheese
Mr. Red's Pulled Pork
Beer Can BBQ Chicken
Southern Coleslaw
Buttered Corn on the Cob with Coarse Black Pepper
Cornbread Muffins
Cola and Texas Q Sauce



EXECUTIVE LUNCH... \$28.75

SALADS

Tabbouleh with Feta, Tomatoes and Parsley

Caprese Salad

SIDES

Sweet Potato Chips

SANDWICHES (YOUR CHOICE OF 3)

Turkey & Smoked Gouda with Basil Mayo

Bacon, Lettuce & Tomato

Chilled Tenderloin, Pickled Carrots, Cilantro, & Crème Fraiche

Black Forest Ham, Swiss & Grain Mustard

Marinated Roasted Vegetables with a Pesto Spread served in a Lettuce Wrap

(All Sandwiches served on Mini Brioche rolls)



BUFFET LUNCH

Options to choose from:

SOUP

ADD FOR \$3.00 PER PERSON

Loaded Baked Potato Chowder

French Onion Soup du Jour

SALAD

CHOOSE 2

Great American Salad with Mixed Greens, Blue Cheese, Craisins, Sunflower Seeds and Balsamic Vinaigrette

Caesar with Chopped Romaine, Shaved Parmesan, Foccacia Croutons and Caesar Dressing

Cincinnati Wedge with Pancetta, Strawberries, Blue Cheese, Red Onion and Sweet Red Wine Vinaigrette

Tabouleh with Feta, Tomatoes and Parsley

VEGETABLE

CHOOSE 1

Grilled Asparagus
Green Beans with Almonds and Tomato

Caramelized Brussel Sprouts with Bacon and Onion

Roasted Seasonal Vegetable

ACCOMPANIMENT

CHOOSE 1

Oven Roasted Potatoes Cheddar Potato Casserole White Cheddar Macaroni & Cheese Roasted Spiced Sweet Potatoes

MAIN

\$27.75 ONE ENTRÉE, \$30.95 TWO ENTRÉES

Marinated Grilled Chicken Breast
Cracker Crusted Chicken
Bourbon Brined Pork Tenderloin
Grilled Atlantic Salmon
Seared Alaskan Cod
Braised Beef Short Ribs
Herb Roasted Beef Sirloin

SAUCES

Brandy Mushroom Cream
Bacon Leek Cream
Red Wine Peppercorn Demi
Bourbon Glaze
Honey Sage Veloute
Pineapple Salsa
Lemon Dill Beurre Blanc
Madeira Cream Sauce
Red Wine Port Demi
Piquillo Pepper Coulis

BREAD

CHOOSE 1

Garlic Cheddar Biscuits Cheddar Cornbread Hawaiian Rolls Artisan Made Rolls



SNACKS

All Items serve 25 guests unless otherwise noted.

Whole Seasonal Fruit \$24.75 per dozen

Seasonal Fruit Display with Berries \$125

Assorted Fresh Baked Cookies \$48 per two dozen

Thick Dark Fudge Brownies \$35 per dozen

Assorted Gourmet Dessert Bars \$48.50 per dozen

Garden Vegetable Crudité \$105

> Granola Bars \$22 per dozen

Kettle Chips and French Onion Dip \$51.50

> Snack Mix \$46.50

Fancy Mixed Nuts \$77 per 2.5 lbs

M&M's – Plain or Peanut \$46.50 per 3.5 lbs

Tortilla Chips and Fresh Pico de Gallo \$51.50

Crunch 'n Munch \$41.50 per dozen

Soft Pretzels with Tangy Mustard \$30 per dozen

> Pretzel Twists \$42



BREAKS

All Items serve 25 guests unless otherwise noted.

Breaks will be available for 30 minutes

CORPORATE ATHLETE

Green and Red Machine Juices, Nos Energy Drink, Granola Bars, Trail Mix and Peanut M&M's

\$15 per person

FIESTA BREAK

Chorizo and Black Bean Taquitos Queso, Pico de Gallo and Guacamole \$11 per person

BALL PARK BREAK

Crunch & Munch, Popcorn and Pretzel Bread with Tangy Mustard \$10 per person

COOKIES & MILK

Warm Chocolate Chip Cookies Individual Milk \$12 per person



DINNER ENTRÉES

À la Carte items are served with rolls, butter and freshly brewed coffee and iced tea during dinner service. There is a \$1 per person charge for each additional entrée offered. Priced Per Person.

SALADS

(CHOOSE 1)

Spinach and Kale Salad with Shaved Red Onion, Spiced Pecan and Pomegranate Vinaigrette

Mixed Greens with Dried Cranberries, Sunflower Seeds, Blue Cheese, Shaved Red Onion and Balsamic Vinaigrette

Caesar with Chopped Romaine, Shaved Parmesan, Foccacia Croutons and Caesar Dressing

Baby Iceberg Wedge with Applewood Bacon, Cucumber, Tomatoes, Blue Cheese and Ranch Dressing

ENTRÉES

Seared Filet Mignon with Brandy Mushroom Cream... \$44

Roasted Chicken Breast with Madeira Chicken Jus... \$36

Grilled Jumbo Prawns with Pesto... \$38

Grilled Atlantic Salmon with Lemon Dill Beurre Blanc... \$37

Red Wine Braised Short Ribs with Demi... \$39

VEGETARIAN/ VEGAN ENTRÉES ... \$34

Panko Crusted Tofu with Tomato Vinaigrette
Mushroom Wellington
Stuffed Eggplant and Whipped Ricotta
with Olive Oil Emulsion

Grilled Vegetable Napoleon (Vegan)

Chef will select a vegetable and accompaniment that best compliments your dinner entrée selection(s).



DINNER BUFFETS

Rolls, butter and freshly brewed coffee and iced tea also included during dinner service. Buffet will be available for a maximum of 90 minutes.

Priced Per Person.

SALADS

(CHOOSE 3)

Cincinnati Wedge with Pancetta, Strawberries, Blue Cheese, Red Onion and Sweet Red Wine Vinaigrette

Caesar with Chopped Romaine, Shaved Parmesan, Foccacia Croutons and Caesar Dressing

> Mixed Greens with Spiced Walnuts, Beets and Crumbled Goat Cheese with Champagne Vinaigrette

Great American Salad Dried Cranberry, Blue Cheese, Sunflower Seeds and Balsamic Vinaigrette

Italian Chopped Antipasto Salad

Spinach and Kale Salad with Shaved Red Onion, Spiced Pecan and Pomegranate Vinaigrette

Grilled Marinated Vegetable Pasta Salad

Tabouleh with Feta, Tomatoes and Parsley

ENTRÉES \$33 TWO ENTRÉES,

Texas Rubbed Beef Brisket with Peach BBQ Sauce

Bourbon Brined Pork Tenderloin with Apple & Brown Sugar Glaze

Seared Alaskan Cod with Wilted Spinach and Saffron Cream

Grilled Atlantic Salmon with Blistered Tomatoes, Sauteed Onions and Lemon Cream

Herb Crusted Prime Rib with Horseradish Cream and Au Jus

Herb Roasted Beef Tenderloin with Bordelaise Sauce

Marinated Grilled Chicken Breast with Roasted Mushrooms, Wild Arugula, Madeira Sauce

Cracker Crusted Chicken with Roasted Tomato Mushroom Ragu

Spinach and Ricotta Tortellini with Roasted Garlic Marinara

Grilled Portabella and Eggplant with Marinara, Roasted Onions, Balsamic and Fresh Basil



ACCOMPANIMENTS

(CHOICE OF TWO)

Oven Roasted Potatoes

Creamy Potato Gratin

Baby Green Beans with Blistered Tomato and Almonds

White Cheddar Macaroni & Cheese

Roasted Seasonal Vegetables

Asparagus with Infused Olive Oil

Roasted Spiced Sweet Potatoes

Whipped Yukon Potatoes



CARVING & ACTION STATIONS

This section allows your guests to experience food first hand with the chefs. This station style menu is perfect for an addition to buffets or receptions or for creating a unique menu that allows guests the options of many different food genres.

PLEASE NOTE:

We require a 4-Station minimum (if you are not adding an action or carving station to a buffet option).

All Items are priced per person unless otherwise noted and will be based off the final guest count for your event. This number will not be able to be decreased from the final guest count, but can increase depending on your total number of guests in attendance.

ATTENDANT FEE... \$100 PER ATTENDANT

ACTION STATIONS:

TACO STATION... \$12.50

Your Choice of Grilled Chicken or Seasoned Beef served with Peppers & Onions, Cheese, Sour Cream, Pico de Gallo, Jalapenos and Olives, Hard Shells and Flour Tortillas, Queso and Tortilla Chips, Accompanied by Rice

(Upgrade to Carne Asada for \$3)

ITALIAN PASTA STATION... \$9.50

Choose One Pasta: Cavatappi, Penne, Orchiette

Choose One Sauce: Marinara, Alfredo, Bolognese

Choose Two Ingredients:
Spinach, Tomatoes, Roasted Mushrooms, Wild Arugula,
Artichokes, Roasted Red Peppers

(Station will include Grated Parmesan Cheese, Crushed Red Pepper and Bread)

For an Additional \$3 a person you can include a protein: Grilled Chicken Breast, Baby Shrimp or Italian Sausage

BABY BURGERS AND DOGS... \$9

Slider Burgers and Mini Dogs with Lettuce, Tomato, Onions Relish, Mustard, Ketchup, and American Cheese



CREPE STATION... \$8.50

Fresh Made Crepes with Fresh Berries, Raspberry Sauce and Whipped Cream or Bananas Foster with Caramel Sauce and Whipped Cream

SKYLINE CONEY OR THREE WAY STATION... \$9.50

A chef attended station in which your guests will be served Cincinnati's Famous Skyline, the way you like it

Choose one for your guests to enjoy, or select both for \$15.00

GARDE MANGER... \$7.50 SALAD STATION (CHOOSE 2)

Cincinnati Wedge with Pancetta, Strawberries, Blue Cheese, Red Onion and Sweet Red Wine Vinaigrette

Caesar with Chopped Romaine, Shaved Parmesan, Foccacia Croutons and Caesar Dressing

Mixed Greens with Spiced Walnuts,
Beets and Crumbled Goat Cheese with Champagne Vinaigrette

Baby Greens with Dried Cranberry, Blue Cheese, Sunflower Seeds and Balsamic Vinaigrette

Spinach and Kale Salad with Shaved Red Onion, Spiced Pecan and Pomegranate Vinaigrette

CARVING STATIONS

TENDERLOIN OF BEEF... \$375 each

Roasted with Mini Rolls, Red Wine Peppercorn Demi and Horseradish Cream Sauce (Feeds 25 people)

SLOW ROASTED PRIME RIB...\$425 each

Horseradish Cream Sauce, Au Jus and Hawaiian Rolls (Feeds 35 People)

SLOW COOKED TURKEY BREAST... \$300 each

Artisan Bread, Cranberry Orange Chutney and Honey Sage Veloute (Feeds 35 People)



BALLPARK BUFFET

Iced tea included during dinner service.
Buffet will be available for a maximum of 90 minutes.

Priced Per Person... \$29.95

SNACKS

(CHOOSE 1)

Popcorn

Kettle Chips and Onion Dip For \$2 more, you can upgrade to:

Tortilla Chips with Queso

Soft Pretzels with Tangy Mustard

SALADS

(CHOOSE 2)

Coleslaw

Loaded Potato Salad

Mustard Potato Salad

Vegetable Pasta Salad

Great American Salad

HOT FOOD

(CHOOSE 2)

All Beef Hot Dogs

Queen City Sausages – Bratwurst, Mettwurst or Cheddar Mettwurst

Mini Cheeseburgers

Grilled Chicken Sandwiches

Montgomery Inn Pulled Pork

Buffalo Chicken Wings

*Substitute Skyline Coney's for additional charge

SIDES

(CHOOSE 1)

White Cheddar Macaroni & Cheese

Baked Beans

Corn Casserole Country Style Green Beans

Buttered Corn on the Cob

PECIAL EVENTS

DESSERTS

To add a sweet ending to your meal, please select one of our desserts. All items are priced per person unless otherwise noted.

BUFFET STYLE DESSERTS

Assorted Miniature Desserts... \$7.50

Cookies and Brownies... \$5.50

Ice Cream Novelties... \$5.50

PLATED DESSERTS

2 week notice necessary

Apple Carmel Tart Granny Smith Apples, Custard, Caramel, Whipped Cream

\$7.50

Brulee Cheesecake Vanilla Scented Cheesecake, Raseberry Sauce, Strawberries, and Whipped Cream

\$7.50

Flourless Chocolate Torte (GF) Decadent Chocolate, Rasberries, Fresh Strawberries with Ganache

\$7.50

Ultimate Chocolate Cake
Chocolate Cake and Chocolate Mousse
in a Chocolate Cookie Crust. Coated with
Dark Chocolate Ganache and Chocolate Chips

\$7.50

*Plating Fee may apply per dinner selection.



HORS D' OEUVRES

Priced per piece, unless otherwise noted

COLD SELECTION

Jumbo Poached Prawns \$4.75

Tomato Mozzarella Skewers with Pesto \$4.00

Tomato Bruschetta with Aged Balsamic Vinaigrette \$4.00

Rustic Avocado on Artisan Bread \$3.75

Beef Tenderloin Crostini with Caramelized Onion Jam and Blue Cheese \$4.00

Chicken Salad Profiteroles \$4.00

> B.L.T. Canapes \$4.00

Tuna Wonton \$4.00

Traditional Hummus with Pita \$3.50

HOT FOOD SELECTION

Beef Wellington \$4.50

Chicken Cornucopia \$3.25

Scallop Wrapped in Bacon \$4.00

> Miniature Crab Cake \$4.00

> > Beef Empanada \$3.75

Crispy Shrimp Lollipop \$4.00

BBQ Pork Egg Rolls \$4.00

> Bacon Lollipop \$4.00

VEGETARIAN SELECTION

Spanikopita \$3.50

Vegetarian Spring Roll \$3.50



BALLPARK HORS D'OEUVRES

Each selection is based on 50 pieces unless otherwise noted.

Soft Pretzels with Tangy Mustard... \$110 add Queso... \$20 per order

Cheeseburger Sliders... \$130

Smoked BBQ Pork Sliders... \$140

Mini Corndogs... \$80

Mini Hot Dogs... \$120

Ketchup, Mustard, Diced Onions and Relish

Nachos... **\$120**Queso, Pico de Gallo and Tortilla Chips
Guacamole- **\$30 per order**

Chicken Breast Sliders... \$140

Grilled Barbecue Chicken

Crispy Chicken Tenderloins with Honey Mustard... \$130



CULINARY DISPLAYS

Serves 50 people unless otherwise noted.

SEAFOOD BAR... \$575

30 Poached Prawns, 15 King Crab Legs, 30 Oysters on the Half Shell with Traditional Sauces

LOCAL, REGIONAL, AND INTERNATIONAL CHEESE DISPLAY... \$325

Artisan Crackers and Flatbreads with Fruit Garnish

ANTIPASTO DISPLAY... \$350

Cured Meats, Roasted and Marinated Vegetables, Imported Cheeses and Crostinis

SEASONAL FRESH FRUIT DISPLAY... \$200

GARDEN VEGETABLE CRUDITÉ... \$175

Ranch & Hummus



BEVERAGES

All items are priced per person unless otherwise noted.

ALL DAY MEETING BEVERAGE SERVICE... \$15.00

Available weekdays until 5 P.M. Coca-Cola, Diet Coke, Sprite, Coffee & Bottled Water (Decaffeinated Coffee and Hot Tea upon request)

HOSTED SODAS... \$3.00 PER CONSUMPTION Coca-Cola, Diet Coke, Sprite

BOTTLED WATER... \$3.75 PER CONSUMPTION

COFFEE SERVICE... \$40.00 PER GALLON

Your event will be equipped with a self-service station with choices of Regular Coffee, Decaffeinate Coffee and Hot Water for various tea selections.



Our bar serves either Call or Premium Liquors, Domestic and Imported Beer, House Brand Wines and Soft Drinks. A \$100 bartender fee will apply if the minimum of \$450 in alcohol sales, per bartender, is not met. Each event comes standard with one bar set up, each additional bar set up is subject to a fee.

CASH BAR

CALL LIQUOR... \$7.25

SVEDKA

Beefeater

BACARDI Silver

Malibu Coconut

Captain Morgan Original Spiced

Sauza Silver

Jim Beam

Dewar's White Label

Seagram's 7 Crown

PREMIUM LIQUOR... \$8.50

Ketel One

Tanqueray

Maker's Mark

Jack Daniel's

Canadian Club

Jose Cuervo

Johnny Walker Red Label

Titos

Bombay Sapphire

HOUSE WINES... \$8.00

Pinot Grigio

White Zinfandel

Chardonnay

Merlot

Cabernet

Moscato

DOMESTIC BEER... \$6.75

Budweiser

Bud Light

Miller Lite

Michelob Ultra

O'Doul's

PREMIUM BEER... \$7.50

Amstel Light

Corona Extra

Heineken

SODA... \$3.25

BOTTLED WATER... \$4.00



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HOSTED BAR

PRICE PER CONSUMPTION.

CALL LIQUOR... \$6.75

SVEDKA

Beefeater

BACARDI Silver

Malibu Coconut

Captain Morgan Original Spiced

Sauza Gold

Jim Beam

Dewar's White Label

Seagram's 7 Crown

PREMIUM LIQUOR... \$8.00

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Tangueray

Maker's Mark

Jack Daniel's

Canadian Club

Johnny Walker Red Label

Titos

Bombay Sapphire

HOUSE WINES... \$7.50

Pinot Grigio

White Zinfandel

Chardonnay

Merlot

Cabernet

Moscato

DOMESTIC BEER... \$6.25

Budweiser

Bud Light

Miller Lite

Michelob Ultra

O'Doul's

PREMIUM BEER... \$7.00

Amstel Light

Corona Extra

Heineken

SODA... \$3.00

BOTTLED WATER... \$3.75



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minimum of 2 hours

COCKTAIL RECEPTION

PRICED PER PERSON.

SINGLE

\$10.00 PER PERSON FOR FOUR HOURS

Coca-Cola Products

(Coke, Diet Coke, Sprite)

DOUBLE

\$12.00 PER PERSON, FIRST HOUR \$7.00 PER PERSON, EACH ADDITIONAL HOUR

HOUSE WINES

Pinot Grigio
White Zinfandel
Chardonnay
Merlot
Cabernet
Moscato

DOMESTIC BEER

Budweiser Bud Light Miller Lite Michelob Ultra O'Doul's

COCA-COLA PRODUCTS

TRIPLE

\$13.00 PER PERSON, FIRST HOUR \$8.00 PER PERSON, EACH ADDITIONAL HOUR

CALL LIQUOR

SVEDKA
Beefeater
BACARDI Silver
Malibu Coconut
Captain Morgan Original
Spiced
Sauza Gold
Jim Beam
Dewar's White Label
Seagram's 7 Crown

HOUSE WINES

Pinot Grigio White Zinfandel Chardonnay Merlot Cabernet Moscato

DOMESTIC BEER

Budweiser Bud Light Miller Lite Michelob Ultra O'Doul's

COCA-COLA PRODUCTS



Our bar serves either Call or Premium Liquors, Domestic and Imported Beer, House Brand Wines and Soft Drinks. A \$100 bartender fee will apply if the minimum of \$450 in alcohol sales, per bartender, is not met. Each event comes standard with one bar set up, each additional bar set up is subject to a fee.

COCKTAIL RECEPTION

PRICED PER PERSON.

HOME RUN

\$15.50 PER PERSON, FIRST HOUR \$10.00 PER PERSON, EACH ADDITIONAL HOUR

CALL LIQUOR

SVEDKA
Beefeater
BACARDI Silver
Malibu Coconut
Captain Morgan Original

Spiced
Sauza Gold
Jim Beam
Dewar's White Label
Seagram's 7 Crown

PREMIUM LIQUOR

Ketel One
Tanqueray
Maker's Mark
Jack Daniel's
Canadian Club
Jose Cuervo
Johnny Walker Red Label
Titos
Bombay Sapphire

HOUSE WINES

Pinot Grigio White Zinfandel Chardonnay Merlot Cabernet Moscato

DOMESTIC BEER

Budweiser Bud Light Miller Lite Michelob Ultra O'Doul's

PREMIUM BEER

Amstel Light Corona Extra Heineken

COCA-COLA PRODUCTS

