

Welcome to the Family!

At Bailey Family Catering, we will spare no effort to ensure that you and your guests have a delicious, worry-free experience. Our friendly staff will attend to your cocktail hour and dinner buffets serving your guests with warm and inviting hospitality!

Choose your menu from the variety of selections below.

Each Buffet includes your choice of Three Side Dishes, a Salad, and Bread.

Our menus are customizable and we welcome any special requests to make your experience as unique as you are.

Seated Dinners will be Served to your Guests with a Salad and Bread Course, followed by your choice of Entree with Two Sides. Subject to 18% Service Fee & Gratuity.

We would be happy to Pre-set your salads for a small additional charge.

All Specialty and Signature Buffets include your choice of Elegant "China-Like" Disposable Plates in Clear, All White, or White with a Silver Rim, "Silver-Like" Disposable Cutlery, and White Disposable Napkins.

Included with your Classic Buffet are quality disposable plates, clear cutlery, and white disposable napkins.

Upgrades to White with Gold Rim Disposables are available for an additional \$1.50 per guest.

Upgrades to China Tableware is available and priced based on your selections. Additional Staff is required for events using rented equipment. Subject to 18% Service Fee & Gratuity

Seated Dinner Selections

Beef Entrees

Carved Beef Tenderloin with Béarnaise and Horseradish Cream 29.70

6 oz Grilled Filet with Demi Glacé, Caramelized Onion and Mushroom 29.70

Garlic and Red Wine Braised Short Ribs 26.70

Poultry Entrees

Mojo Marinated Amish Chicken Breast with Mango Salsa 24.75

*Chicken Breast Rolled with Prosciutto, Asparagus, and Red Pepper with Hollandaise
24.75*

Chicken Breast Stuffed with Spinach and Artichoke Dip with Sun Dried Tomatoes 24.75

Pork Entrees

Bourbon Glazed Center Cut Pork Chop 23.75

Sausage, Fennel, and Apple Stuffed Pork Chop with Fennel Cream 23.75

Seafood Entrees

Pan Seared Cod with White Wine Lemon Caper Sauce 26.70

Lobster Ravioli with Lobster and Tomato Basil Cream 26.70

Vegetarian Entrees

Roasted Tomato and Asparagus Quiche with Mozzarella and Goat Cheese 19.00

Mediterranean Quinoa Salad Stuffed Portobello Mushroom Cap with Balsamic Glaze 19.00

Mushroom Burgundy with Heirloom Carrots and Pearl Onions in a Rich Wine Sauce 19.00

Bow Tie Pasta with Roasted Tomato, Mushroom, and Spinach in a Garlic Sauce (V) 17.00

Specialty Buffet

Pick 2 Entrees for 29.50

Beef Entrees

Marinated, Deconstructed Steak and Vegetable Kebabs over Wild Rice with Mediterranean Garlic Sauce

Carved Roasted Round of Seasoned Prime Rib with Hot Au Jus and Horseradish Cream

Garlic Braised Short Ribs with Red Wine

Carved Beef Tenderloin with Béarnaise and Horseradish Cream (+5.00)

Poultry Entrees

Spinach and Artichoke Stuffed Chicken Breast

Sun Dried Tomato, Fontina, and Mushroom Stuffed Chicken Breast

Roasted Amish Chicken Breast with Sun Dried Tomato Parmesan Cream with Spinach Over Angel Hair Pasta

Mojo Airline Chicken over Jasmine Rice (+1.75)

Seafood Entrees

Salmon en Croute- Wild Caught Salmon with Creamy Spinach Filling Wrapped in Puff Pastry

Honey and Harissa Glazed or Lemon Pepper Pan Seared Salmon over Jasmine Rice

Lobster Ravioli with Lobster and Tomato Basil Cream

Seared Cod with Lemon Caper White Wine Sauce

Vegetarian Entrees

Mediterranean Quinoa Salad Stuffed Portobello Mushroom Cap with Balsamic Glaze

Southwest Quinoa Salad Stuffed Portobello Mushroom Cap with Fresh Pico de Gallo

Mushroom Burgundy with Heirloom Carrots and Pearl Onions in Rich Wine Sauce

Signature Buffet

Pick Two Entrees for 25.00

Beef and Pork Entrees

Honey Bourbon Glazed Steak Tips with Onions and Carrots

Carved Roast Beef Au Jus

Carved, Marinated Flank Steak with Balsamic Glaze

Roasted Brisket in Red Wine Mushroom Sauce

Maple Balsamic Pork Tenderloin Medallions

Herb Crusted Pork Tenderloin

Poultry Entrees

Each Served over Angel Hair Pasta or Rice

Tender Chicken and Mushrooms in Marsala Wine Sauce

Classic Chicken Parmesan with Herb Marinara

Roasted Chicken with Tomato Basil Cream

Grilled Chicken with Provolone and Bruschetta

Chicken Piccata

Honey Harissa Glazed Chicken

Fiesta Lime Grilled Chicken with Fresh Pico de Gallo

Deconstructed Chicken and Vegetable Kebabs with Mediterranean Garlic Sauce

Seafood Entrees

Tilapia with Mango Salsa

Lemon Pepper Tilapia

Lemon Garlic Shrimp Pasta with Vegetables

Pasta Entrees

Family Recipe Meatballs with Herb Marinara and Spaghetti

Seasoned Meats and Three Cheese Lasagna

Sautéed Vegetable and Three Cheese Lasagna

Vegetarian Entrees

Mediterranean or Southwest Quinoa Salad Stuffed Peppers

Spinach and Cheese Ravioli with Tomato Basil Cream

Single Entree 17.80 **Classic Buffet** *Dual Entree 21.00*

Poultry Entrees

Montreal Herb Baked Boneless Chicken

Fire Grilled Boneless BBQ Chicken

Whole Cut Fried Chicken

Grilled Chicken Teriyaki

Roasted Boneless Chicken Smothered in Onions and Savory Pan Gravy

Oven Roasted Turkey Breast with Cranberry Sauce

Beef and Pork Entrees

Herb Roasted Pork Loin with Savory Pan Gravy

Slow Roasted Pulled Pork with Apple Poppy Coleslaw and BBQ Sauce

Classic Smoked Ham with Pineapple Relish

Classic Meatloaf with Brown Sugar Glaze

Swedish Meatballs in Creamy Mushroom Sauce

Pasta Entrees

Baked Ziti with Italian Meats and Cheese

Chicken and Broccoli Alfredo

Bow Tie Pasta with Chicken and Sausage in a Creamy Cajun Sauce

On the Side ...

Starches

Garlic Smashed Red Potatoes ~ Roasted Red Potatoes with Rosemary ~ Potatoes AuGratin ~ Mashed Sweet Potatoes ~ Roasted Sweet Potatoes (+.75) ~ Wild Rice ~ Rice Pilaf ~ Coconut Ginger Jasmine Rice ~ Confetti Rice ~ Cilantro Lime Rice ~ Lemon Almond Israeli Couscous (+1.00) ~ Mediterranean Quinoa Salad (+1.00) ~ Southwest Quinoa Salad (+1.00) ~ Cheesy Baked Ziti ~ Creamy Baked Macaroni and Cheese ~ Alfredo Pasta Primavera ~ Vegan Bow Tie Pasta with Roasted Tomato, Mushroom and Spinach (+1.00) ~ Veggie Cajun Pasta

Vegetables

Sauteed Fresh Vegetable Medley ~ Sautéed Green Beans with Red Pepper ~ Country Style Green Beans with Bacon and Onion ~ Green Bean Almondine ~ Steamed California Blend ~ Mediterranean Blend Vegetables ~ Sweet and Spicy Baby Carrots ~ Grilled Asparagus (+.75) ~ Roasted Brussels Sprouts ~ Parmesan Crusted Zucchini ~ Roasted Broccoli with Lemon

Salads

Lettuce Based Salads

Harvest Salad - Spring Mix Tossed in Balsamic Vinaigrette Topped with Diced Apples, Feta, Dried Cranberries, and Pecans

Summer Salad - Spring Mix Tossed in Balsamic Vinaigrette Topped with Sliced Strawberries, Blueberries, Feta, and Almonds

Classic Caesar Salad - Chopped Romaine and Parmesan Cheese Tossed in Classic Caesar Dressing with House Made Croutons

Garden Salad - Chopped Romaine and Iceberg Lettuce with Shredded Carrots, Seedless Cucumber, Tomatoes with Choice of Dressings

Other Salad Choices

Red Skin Potato Salad ~ Fresh Fruit Salad ~ Tortellini Italian Pasta Salad ~ Greek Pasta Salad ~ Quinoa Salad ~ Cucumber, Tomato, and Mozzarella Salad

Starters

Fruits and Vegetables

Crudités Platter with Creamy Dill or Ranch Dip 1.95 pp
Fresh Veggie Shooters with Ranch or Hummus 2.65 each
Grilled Vegetable Platter with Creamy Dill and Hummus 3.25 pp
Fresh Fruit Platter with Vanilla Yogurt Dip 2.75 pp
Fresh Fruit Kebab in Pineapple Display 3.15 each, min 40
Apple Nachos 3.25 pp

Cheese

Charcuterie Board with Variety of Imported and Domestic Hard and Soft Cheeses; Cured Meats; Dried and Fresh Fruits, Nuts, and Olives, with Sliced Baguette, Breadsticks, and Artisan Crackers. 8.95 pp Minimum 15

Cheese Board with White Cheddar, Jam Topped Brie, Smoked Gouda with Fresh Fruit Garnish and Artisan Crackers. 5.75 pp Minimum 15

Domestic Cheese Cubes with Salami, Pepperoni and Smoked Turkey and Artisan Crackers 5.75 pp Minimum 15

Capri Bites with Balsamic Glaze 1.45 each, Min 40

Antipasto Skewer 3.00 each, Min 20

Hanging Soft Pretzel Display with Salted Soft Pretzels, Pretzel Nuggets, Warm Beer Cheese, and Mustards 5.75 per person Min 25 - Staffed Events Only

Fruit and Cheese Pairings

*1.45 each, Minimum 20 per variety
(Bite Size Pairings on a Filled Toothpick)*

Cheddar with Honeycrisp Apple and Honey
Havarti with Blackberry and Basil
Grape with Gouda
Grape Truffles with Goat Cheese and Pecan Dust
Fresh Mozzarella with Tomato and Basil
Feta, Watermelon and Mint with Balsamic Glaze (Seasonal)

Dips and Spreads

Choose 2 for 5.25 per person, Minimum 20

- Spinach and Artichoke Dip with Tortilla Chips*
- Roasted Potatoes with Caramelized French Onion Dip (+95)*
- Smoked Salmon Dip with Veggies and Crackers (+2.00)*
- Tomato Candy Dip with Pita Chips*
- Fresh Pico de Gallo with Tortilla Chips*
- Corn Salsa with Tortilla Chips*
- Warm Queso with Tortilla Chips (+.75)*
- Beer Cheese with Pretzel Nuggets (+.75)*
- Warm Crab Dip with Tortilla Chips and Naan (+3.50)*
- Watermelon Pico with Tortilla Chips (Seasonal)*
- Traditional Roasted Garlic Hummus with Pita Chips*
- Bruschetta Dip with Crostini*
- Cranberry Pecan Chicken Salad with Artisan Crackers (+1.00)*

Grazing Table

15.50 per person, Minimum of 40

Only available for Staffed Events

- Mix of Eight Different Hard and Soft Domestic and Imported Cheeses*
- Cured Italian Meats, Honey Smoked Turkey and Ham*
- Spinach and Artichoke Dip, Roasted Garlic Hummus*
- Fresh Vegetables with Creamy Dill Dip*
- Fresh and Dried Fruits*
- Roasted Nuts*
- Variety of Olives and Pickles*
- Variety of Jams and Mustards*
- Variety of Chocolates and Candies*
- Chocolate and Yogurt Covered Pretzels*
- Bite Size Cookies and Sweets*
- Table Decorations*

Small Bites

Minimum 20 each

Petite Crab Cakes or Salmon Croquettes with Remoulade 2.95

*Tomato Candy - Fillo Cup with Creamy Spinach Dip with Roasted Tomato and Goat Cheese
1.95*

Cheesy Bacon Cups - Fillo Cup with Cheesy Bacon Filling 1.95

Flank Steak Bites on Naan 2.75

Prosciutto Wrapped Asparagus with Parmesan and Black Pepper 2.25

Bacon Wrapped Scallops with Remoulade 3.25

Buffalo Chicken Pinwheels 2.25

Chicken Satay with Peanut Sauce 1.95

Bacon Wrapped Chicken Bites with Thai Chili or BBQ Sauce 2.25

Stuffed Mushrooms or Mini Peppers with Sundried Tomato Pesto and Fontina Cheese 2.25

Stuffed Mushrooms or Mini Peppers with Sausage and Cheese 2.25

Candied Bourbon Bacon Bites 1.25

Cocktail Meatballs with BBQ or Thai Chili .75

Veggie Spring Rolls with Thai Chili 1.25

French Onion Potato Bites 1.95

Crostini with Brie, Apricot and Slivered Almonds 1.60

Crostini with Brie, Jalapeño Jam, and Apple 1.60

Crostini with Bruschetta and Fresh Mozzarella 1.60

Bars and Stations

Mexican Fiesta Bar

17.80 pp

Choice of 2 Proteins, 1 Rice, Black and Pinto Beans, Fiesta Peppers and Onions, Fresh Pico de Gallo, Corn Salsa, Chopped Romaine Lettuce, Foil Wrapped Flour Tortillas, Corn Tortilla Chips, Shredded Cheese, Shredded Lettuce, Sour Cream, Limes, Cilantro

Proteins: Seasoned Ground Beef, Diced Fajita Grilled Chicken, Carnitas Pulled Pork, Ground Chorizo, Diced Fajita Grilled Steak (+2.00), Fajita Shrimp (+2.00), Shredded Seasoned Beef (+2.00)

Rice: Cilantro Lime Rice, Cilantro Lime Brown Rice, Spanish Style Rice

Add on: Queso 1.50 pp ~ Guacamole 2.00 pp Watermelon Pico (seasonal) 1.50 pp Corn Tortillas .50pp

Italian Pasta Bar

17.80 pp

Choice of 2 Pastas, 3 Sauces, and 2 Proteins with a Vegetable, Salad, Parmesan Cheese and Garlic Bread Sticks

Pastas: Penne, Cavatappi, Bow Tie, Linguini, Cheese Tortellini, Lobster Ravioli (+2.75)

Sauces: Herb Marinara, Alfredo, Tomato Basil Cream, Pesto Cream, Sun Dried Tomato Pesto Cream, Meat Sauce (+1.50)

Proteins: House Made Meatballs, Grilled Chicken Strips, Italian Sausage with Peppers and Onions, Lemon Garlic Shrimp (+2.00)

Vegetables: Roasted Brussels Sprouts, Sautéed Green Beans with Red Pepper, Steamed California Blend

Choice of Salad: Harvest, Summer, Caesar or Garden Salad

Mini Buffet Stations / Late Night Snacks

Choose one to supplement your Dinner Buffet or

Choose a minimum of 3 in place of a Dinner

Baked or Mashed Potato Bar 5.85pp

Choice of Tender Baked or Garlic Smashed Red Potatoes with Butter, Sour Cream, Bacon Crumbles, Shredded Cheese, Salsa, and Gravy (for Mashed Only)

Add Chili for 1.95

Mac & Cheese Bar 7.15 pp

Creamy Mac and Cheese with Choice of Buffalo Chicken or Taco Seasoned Ground Beef, and Bacon Crumbles, Shredded Cheese, Ranch Dressing, Jalapeños, Salsa, Shredded Cheese, Hot Sauce, and Scallions

Mini Pasta Bar 7.85 pp

Penne Pasta with Herb Marinara and Alfredo Sauce, Choice of Grilled Chicken Strips or Meatballs, Sautéed Green Beans with Red Pepper, and Shredded Parmesan

Street Tacos 7.95 pp

Diced Fajita Chicken and Carnitas Pulled Pork with Corn and Flour Tortillas Cilantro, Lime Wedges, Diced Onion (Sub Fajita Steak for +1.95)

Nacho Bar 8.95pp

Corn Tortilla Chips with Seasoned Ground Beef, Seasoned Shredded Chicken, Guacamole, Fresh Tomato and Corn Salsa, Jalapeños, Queso, Sour Cream, and Shredded Cheese

Sliders 2 per person 7.60 pp

Classic Pulled Pork or Chicken with Warm BBQ Sauce & Apple Poppy Coleslaw on Brioche Bun

Crispy Chicken with Marinara, Basil, and Provolone Cheese on a Brioche Bun

Baked Ham and Swiss or Turkey and Swiss on Hawaiian Bun

Baked Reuben or Turkey Reuben on Hawaiian Bun (+.75)

Baked French Dip with Provolone Warm Au Jus (+.75)

Crab Cake with Remoulade on Brioche Bun with Garden Top (+1.00)

Black Bean Burger with Cheddar and Garlic Aioli on Brioche Bun with Garden Top

French Fry Bar \$7.00pp (Max 100 guests and limited service area)

Fresh Cut Fries, Cincy Style Chili, Shredded Cheese, Bacon Crumbles, Beer Cheese, Ketchup, Garlic Aioli, Malt Vinegar, Paper Boats

Salad Bar \$5.45 pp

Spring Mix and Chopped Romaine, Hard Boiled Eggs, Shredded Carrots, Sliced English Cucumbers, Grape Tomatoes, Red Cabbage, Scallions, Red Onions, Diced Bell Peppers, Dried Cranberries, House Made Croutons, Shredded Cheese, Bacon Crumbles, Diced Grilled Chicken (+1.95) Variety of Dressings

Coney Bar 3.95 each

Skyline Conneys, Shredded Cheese, Oyster Crackers, Hot Sauce, Mustard, Diced Onion

S'Mores Bar 4.95 pp

Assorted Graham Crackers, Marshmallows, and Candies with Food Safe Flames displayed for your guests to assemble

Empanadas 3.95 each

From our friends at The Empanada's Box! Selections based on their current menu. Minimum order of 20 per v

Beverages and Services

Soda and Mixer Package 4.95pp

Bottled Water, Assorted Canned Soft Drinks, Tonic, Club Soda, Sour Mix, Orange Juice, Cranberry Juice, 9 and 12 oz Cups, Beverage Napkins, Stirrers, Lemons, Limes, Cherries

Soda Package 3.75pp

Bottled Water, Assorted Canned Soft Drinks, Canned Sparkling Water, 12 oz Cups, Beverage Napkins

Tea, Lemonade, and Water Station 2.50pp

Sweet Tea, Lemonade and Water in Glass Beverage Dispensers, 9 oz Cups, Beverage Napkins

Coffee with Dessert 2.00pp

Regular Coffee, Creamer, Sweetener, Sugar, Disposable Coffee Cups, Beverage Napkins, Stirrers

Bartending Services are available. Please ask for a quote.

Line Attendants - We require 1 for every 40-50 guests. Minimum of 2 needed for a wedding.

