***Wedding / Banquet Menu***

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

*Choose your own menu from the variety of selections below.*

*Each Buffet includes Three Side Dishes, a Choice of Salad, and Choice of Bread.*

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

*All Specialty and Signature Buffets include White and Silver “China- Like” Disposable Plates and “Silver-Like” Disposable Cutlery.*

*Included with your Classic selections are quality disposable plates, clear cutlery, and clear cups. Upgraded options are available.*

*Delivery and set up fee waived for more than 50 guests.*

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***Specialty Buffet***

*Single Entrée $19.00 Dual Entrée $23.00*

*Duet Plated $ 27.00*

*(All items from Classic and Signature Buffet are available for substitution)*

***Beef Entrées***

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

*Prosciutto, Provolone and Fresh Herb Flank Steak Pinwheels*

*Roasted Round of Seasoned Prime Rib Beef with Hot Au Jus and Horseradish*

 *Carved Beef Tenderloin with Bearnaise & Horseradish Cream, Caramelized Onions (+ 3.50)*

***Seafood Entrées***

*Salmon Wellington – Wild Caught Salmon & Creamy Spinach in Puff Pastry*

*Pan Roasted Halibut with Tomato Basil Cream or Lemon Caper Sauce (+2.00)*

*Tender, Marinated Grilled Shrimp and Vegetable Deconstructed Kebabs served over Wild Rice with Mediterranean Garlic Sauce*

*Lobster Ravioli with Pesto and Roasted Tomatoes*

*Lobster Tail with Tomato Basil Cream (Market)*

***Chicken Entrées***

*Spinach, Artichoke & Sun-Dried Tomato Stuffed Chicken Breast*

*Roasted Amish Chicken Topped with Creamy Spinach Parmesan Sauce and Roasted Tomatoes*

***Vegetarian Entrées***

*Stuffed Portabella Mushroom Cap with Mediterranean Quinoa Topped with Balsamic Glaze*

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***Signature Buffet***

*Single Entrée: $15.00 Dual Entrée: $18.00*

*Duet Plated: $ 22.50*

*(All items from Classic Buffet are available for substitution)*

***Chicken Entrées***

*Tender Chicken and Mushrooms in Marsala Wine Sauce*

*Crispy Chicken Parmesan with Herb Marinara*

*Roasted Whole Cut Chicken with Tomato Basil Cream Sauce*

*Marinated Fiesta Lime Chicken with Pico De Gallo*

*Marinated Grilled Chicken Topped with Provolone and Bruschetta*

*Marinated Chicken and Vegetable Kebabs served over Rice Pilaf with Garlic Sauce*

***Beef & Pork Entrées***

*Roast Beef Au Jus with Horseradish Cream*

*Roasted, Tender Beef Brisket with Mushroom Sauce*

*Carved, Marinated Flank Steak with Roasted Tomatoes and Balsamic Glaze*

*Maple Balsamic Pork Tenderloin Medallions*

***Pasta Entrées***

*Family Recipe Italian Meatballs with Herb Marinara and Spaghetti*

*Bow Tie Pasta with Roasted Tomatoes, Spinach & Mushrooms Tossed in Infused Olive Oil*

*Seasoned Meats and Three Cheese Lasagna with Herbed Marinara Sauce*

*Sautéed Vegetable and Three Cheese Lasagna with Herbed Marinara Sauce*

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***Classic Buffet***

*Single Entrée $13.00 Dual Entrée: $15.00*

***Poultry Entrées***

*Montreal Herb Baked Boneless or Whole Cut Chicken*

*Fire Grilled BBQ Boneless or Whole Cut Chicken*

*Buttermilk Fried Boneless or Whole Cut Chicken*

*Smothered, Roasted Chicken in Pan Gravy*

*Oven Roasted Carved Turkey with Cranberry Sauce*

***Beef & Pork Entrées***

*Classic Meatloaf with Brown Sugar Glaze*

*Scratch Made Shepherd’s Pie*

*Herb Roasted Pork Loin in a Rich Pan Gravy*

*Tangy and Tender BBQ Pulled Pork & Apple Poppy Coleslaw with Bakery Bun*

***Pasta Entrées***

*Baked Ziti in Fresh Marinara Sauce with Seasoned Meats Topped with Melted Italian Cheeses (meat may be excluded)*

*Hearty Three Cheese Lasagna with Herbed Marinara Sauce*

*Fresh Broccoli Alfredo with Baby Carrots*

*Tender Chicken and Broccoli Alfredo*

***Upgrades***

*“China- Like” Disposable Plates and “Silver-Like” Disposable Cutlery available for an additional $1.50 per guest*

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***On the Side…***

***Starches***

*Garlic, Smashed Red Potatoes ~ Roasted Red Potatoes with Rosemary*

 *Potatoes Au Gratin ~ Smashed Sweet Potatoes*

*Potatoes O’Brien ~ Wild Rice ~ Rice Pilaf*

*Cilantro Lime White or Brown Rice ~ Mediterranean Couscous or Quinoa Salad*

*Cheesy Baked Ziti ~ Creamy Baked Macaroni and Cheese ~ Alfredo Pasta with Peas and Carrots*

*Maple Baked Beans ~ Southern Cornbread Dressing ~ Traditional Bread Dressing*

***Veggies***

 *Green Bean Almandine ~ Country Style Green Beans with Bacon*

*Sautéed Fresh Vegetable Medley ~ Steamed, Fresh California Blend with Herbs*

*Sweet & Spicy Glazed Baby Carrots ~ Grilled Asparagus (+.75)*

*Roasted Broccoli with Lemon & Garlic ~ Wilted Spinach and Cherry Tomatoes*

*Parmesan Crusted Zucchini ~ Roasted Brussel Sprouts ~ Tender Collard Greens*

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***Salads…***

***Lettuce Base***

*Harvest Salad - Spring Mix, Diced Apple, Dried Cranberries, Feta Cheese and Pecans Tossed in Balsamic Vinaigrette*

*Summer Salad – Spring Mix, Sliced Strawberries, Blueberries, Feta Cheese and Slivered Almonds Tossed in Balsamic Vinaigrette*

*Classic Caesar Salad - Romaine Lettuce, Shredded Parmesan Cheese, and Croutons topped with a Creamy Caesar Dressing*

*Garden Salad - Carrots, Red Cabbage, Tomatoes, Cucumbers, Shredded Cheddar Cheese and Bacon Crumbles with Choice of Dressing*

*Wedge Salad – Iceberg Wedge with Bacon Crumbles, Blue Cheese Crumbles, Red Onion, Cherry Tomatoes, Buttermilk Dressing Drizzle (+1.00)*

*Grilled Caesar- Grilled Romaine Wedge with Heirloom Tomato, Shaved Parmesan, Crouton with Creamy Caesar Dressing*

***Other Salads***

*Red Skin Potato Salad ~ Fresh Fruit Salad ~ Cheese Tortellini Italian Pasta Salad*

*Greek Pasta Salad ~ Quinoa Salad ~ Mexican Street Corn Salad*

*Fresh Capri Salad with Pesto & Balsamic Glaze*

*Blanched Fresh Green Beans and Red Pepper Strips in Dill Walnut Dressing*

***Hors d’oeuvres***

***Fruits & Veggies***

*Crudité Platter with Creamy Dill or Ranch Dip*

*Fresh Veggie Shooters with Creamy Dill or Ranch Dip*

*Grilled Vegetable Platter with Creamy Dill and Hummus*

*Fresh Fruit Platter with Vanilla Yogurt Dip*

*Fresh Fruit Display with Flowers and Vanilla Yogurt Dip*

*Fresh Fruit Kebabs*

*Apple Nachos*

***Cheese***

*Charcuterie Board with Variety of Imported and Domestic Cheeses, Cured Meats, Dried and Fresh Fruits, Nuts, and Olives with Sliced Baguette, Breadsticks, and Crackers*

*Cheese Board with White Cheddar, Jam Topped Brie, and Smoked Gouda with Fruit Garnish and Crackers*

*Domestic Cheese Cubes with Salami and Pepperoni*

*Capri Skewers or Platter with Basil Pesto & Balsamic Glaze*

***Cheese & Fruit Pairings***

*Bite Size Pairings on a Bamboo Pick*

*White Cheddar & Honeycrisp Apple with Honey ~ Havarti, Blackberry & Basil*

*White Grape & Smoked Gouda ~ Feta, Watermelon & Mint with Balsamic Vinegar*

*Grape Truffles in Goat Cheese with Pecan Dust*

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***Small Bites***

*Crab Cakes or Salmon Croquettes with Remoulade*

*Tomato Candy – Creamy Spinach Filled Filo Cups with Roasted Tomato and Goat Cheese*

*Cheesy Bacon Bites – Filo Cups with Creamy Bacon & Cheese Filling*

*Prosciutto Wrapped Asparagus with Parmesan & Black Pepper*

*Flank Steak Bites- Seasoned Steak on Naan with Dressed Greens, Roasted Tomato and Balsamic Glaze*

*Bacon Wrapped Scallops*

*Sesame Ginger Chicken Bites*

*Chicken Satay with Peanut Sauce*

*Fontina Pesto Stuffed Mushrooms*

*Sausage & Cheese Stuffed Mushrooms*

*Candied Bourbon Bacon Bites*

*Cocktail Meatballs*

*Seasonal Soup Shooters*

*Gulf Shrimp Cocktail*

*Vegetable Spring Rolls*

*Crostini with Brie, Apricot and Slivered Almonds*

*Crostini with Apple, Brie and Jalapeno Pepper Jam*

*Bruschetta with Crostini*

***Late Night Snacks***

***Hanging Soft Pretzel Display***

*Assortment of Bavarian Soft Pretzels and Soft Pretzel Nuggets with Craft Beer Cheese and Grainy Mustards Hanging from our Custom Made Wood and Brass Stands*

***French Fry Bar***

*Fresh Cut French Fries served in Wood Paper Cones with Bacon Crumbles, Warm Cheese Sauce, Cincy Style Chili, Shredded Cheese, Mini Heinz Ketchup Bottles, Malt Vinegar, & Garlic Aioli*

***Slider Bar***

*Minimum of 20*

*Angus Beef Burgers with Cheddar on a Toasted Bun with Garlic Aioli & Lettuce, Pickle and Tomato*

*Classic Smoked Pulled Pork or Chicken with our Tangy BBQ Sauce & Apple Poppy Coleslaw*

*Grilled, Sliced Pork Tenderloin with Tangy BBQ, Sweet Pickle & Crispy Onions on a Toasted Bun*

*Chicken Parm Sliders on Toasted Garlic Bread Bun with Marinara, Provolone and Fresh Basil*

*Crab Cake on Soft Brioche Bun with Remoulade*

***Other Ideas:***

***Nacho Bar – Taco Bar – Cincy Style 3 Ways & Coneys – Mac N Cheese Bar***

***Bar Packages***

|  |  |  |  |
| --- | --- | --- | --- |
|  | ***Base*** | ***Costco*** | ***Shelf*** |
| ***Vodka*** | ***Seagram’s*** | ***Kirkland*** | ***Tito’s*** |
| ***Rum*** | ***Castillo or*** ***Admiral Nelson’s Spiced*** | ***Kirkland Spiced Rum*** | ***Bacardi Clear******Captain Morgan’s Spiced*** |
| ***Whiskey*** | ***Canadian Club Blended*** | ***Kirkland Blended*** | ***Jameson*** |
| ***Bourbon*** | ***Old Forester*** | ***Old Forester*** | ***Bulleit*** |
| ***Gin*** | ***Seagram’s*** | ***Kirkland London Dry*** | ***Bombay Sapphire*** |
| ***Beer*** | ***Cans: Bud Light******Miller Lite******Yuengling*** | ***Cans: Bud Light******Miller Lite******Sam Adams*** | ***Cans: Miller Lite******Sam Adams******Rhinegeist Truth******Mad Tree Lift Ale*** |
| ***Wine*** | ***Red Blend******Pinot Grigio******Moscato*** | ***Red Blend******Pinot Grigio******Cabernet******Moscato*** | ***Red Blend******Pinot Grigio******Cabernet******Moscato*** |
| ***Cost*** | ***13.50 pp*** | ***14.00pp*** | ***16.00pp*** |

***Top Shelf Packages available and custom priced.***

***All Packages include: Bottled Water, Coke, Diet Coke, Sprite, Ginger Ale, Tonic. Club Soda, Orange Juice, Cranberry Juice, Sour Mix, Limes, Lemons, Grenadine, Olives, Cherries, Vermouth, Bitters, Clear Disposable Cups, Beverage Napkins, Stirrers***

***Pricing based on 5 hour service time and does not include labor.***