

Corporate Catering Menu



A Catered Event

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A Catered Event

Breakfast

Breakfast Pans

Sausage & Egg Casserole

The perfect combination of eggs, sausage, bread and cheese.

Praline French Toast

Pecans and brown sugar give our baked French toast casserole the Southern flavor you need to start off your day.

Buffet/ Stations

Pastry Continental Breakfast Buffet

Breakfast Danish, muffins, & scones. Orange juice, freshly brewed regular & decaf coffee. Single-use plates, napkins, cups, stirrs, sugar, sweetener, creamer.

Fruit & Pastry Continental Breakfast Buffet

Sliced fresh fruit & yogurt. Breakfast Danish, muffins, & scones. Orange juice, freshly brewed regular & decaf coffee. Single-use plates, napkins, cups, stirrs, sugar, sweetener, creamer.

Bacon & Eggs Breakfast Buffet

Bacon, fluffy scrambled eggs, & hash brown patty. Single-use plates, napkins, cups, stirrs, sugar, sweetener, creamer.

Hot Breakfast Buffet

Choice of one – Bacon, Pork Sausage Links or Turkey Sausage Links

Choice of one – Biscuits w/Gravy or Fluffy Scrambled Eggs

Choice of one – Hash Browns or French toast w/Syrup

Choice of two – Muffins, Assorted Bagels w/Cream Cheese, Danish, Scones

Orange juice, freshly brewed regular & decaf coffee single-use plates, flatware, napkins, cups, stirrs, sugar, sweetener, creamer

Breakfast Sandwiches

Sausage Breakfast Sandwich

Bacon Breakfast Sandwich

Ranch Breakfast Sandwich

Buffet Service -

Includes: Chafers, fuel, serving utensils, white linen for buffet (52" x 114" size), uniformed server to service buffet table, set up & tear down buffet

Full service -

Includes: Uniformed service staff to put linens on tables & bus tables for up to 5 hours service

Ala Cart Items

Assorted Fresh Fruit Trays with Dip

Assorted fresh fruit with dip displayed on a tray

Assorted Fresh Vegetable Trays with Dip

Assorted fresh vegetables with dip displayed on a tray

Cheese & Grapes Trays with Crackers

Cheese and grape tray with crackers

Assorted Pastry Trays

Fresh baked muffins, Danish, scones tray

Strawberries & Pineapple Tray

Fresh Cut Pineapple with Strawberries

Melon Tray

Fresh Cut Cantaloupe, Honey Dew & Watermelon

Bagel Tray

Assorted Bagels with cream cheese and jam

Muffin Trays

Assorted muffins with butter displayed on a tray

Scones Trays

Assorted scones with butter displayed on a tray

Danish Trays

Assorted danishes displayed on a tray

Beverages

Juice

Orange juice with single-use glasses
96oz beverage box

Coffee

Regular or decaf coffee with single-use cups, stirrs, sugar, sweetener, creamer
96oz beverage box

Hot Tea

Hot tea with single-use cups, stirrs, sugar, sweetener
96oz beverage box



Buffet

Mini Sandwiches

An assortment of Roast Beef with Provolone cheese, Virginia Ham with Swiss cheese, Turkey Breast with Provolone cheese and Gourmet Chicken Salad on mini buns. Includes tomato and lettuce, mustard, mayo

Salad Bar

Iceberg & Spring Mix Lettuce complimented with toppings to include shredded cheddar cheese, broccoli, peppers, cherry tomatoes, onions, croutons with Ranch, Italian, Raspberry Vin Dressings & rolls

Cold Deli Buffet

Sliced ham, turkey breast, hard salami, roast beef with a selection of cheeses, fresh breads, lettuce & tomato. Includes potato salad, coleslaw, potato chips, mayo, mustard & freshly baked cookies

Hot Lunch Buffet

Grilled chicken breast, roasted red skin potatoes, vegetable, rolls, butter, freshly baked cookies



All lunch buffets include single-use plates, flatware & napkins

Buffet Service -

Includes: Chafers, fuel, serving utensils, white linen for buffet (52" x 114" size), uniformed server to service buffet table, set up & tear down buffet

Full service -

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Ala Cart Items

Meat Options

Pulled Pork with Buns

Pulled Chicken with Buns

Southwestern Pulled Chicken with Buns

Beef Brisket

30 Spicy Chicken Wings Platter

Meat Lasagna

Vegetable Lasagna

BBQ Meatballs

Hot Sides

Green Beans

Mac & Cheese

Greens with Pork

Baked Beans

Baked Potato

Roasted Red Skin Potatoes

Au Gratin Potatoes

Cold Sides

Tossed Salad with Dressing

Potato Salad

Macaroni Salad

Cole Slaw

Pasta Salad

Broccoli Salad

Chips

Ala Carte Trays

Fresh Seasonal Fruit Tray

Fresh Veggie Tray

Deli Meat and Cheese Tray with Buns

Condiment Tray to compliment Deli Tray

Cheese, Crackers and Grapes Tray

Chicken Salad Sandwich Tray

Dessert Trays

Brownies

Dozen Chocolate Chip Cookies

Boxed Lunches & Salads

Fresh Roasted Turkey Breast - Turkey piled high on a ciabatta bun with cheese, lettuce, with mayonnaise on the side. Fresh fruit, choice of pasta salad, potato salad or coleslaw, with a cookie

Smoked Turkey BLT - Hickory smoked turkey, bacon, lettuce on a ciabatta bun with mayonnaise on the side. Fresh fruit, choice of pasta salad, potato salad, or coleslaw, with a cookie

Virginia Ham - Sliced lean ham, Swiss cheese, lettuce on a ciabatta bun with mustard on the side. Fresh fruit, choice of pasta salad, potato salad or coleslaw, with a cookie

Italian Baguette - Turkey, ham, salami, pepperoni, provolone, banana peppers, black olives on a baguette with balsamic vinaigrette on the side. Fresh fruit, choice of pasta salad, potato salad or coleslaw, with a cookie

Roast Beef - Roast beef, cheese, lettuce on a ciabatta bun with mustard on the side. Fresh fruit, choice of pasta salad, potato salad or coleslaw, with a cookie

Vegetarian Wrap - Honey wheat wrap with roasted red pepper hummus, shredded lettuce, diced tomato, and chopped broccoli. Fresh fruit, choice of pasta salad, potato salad or coleslaw, with a cookie

Chicken or Tuna Salad - Either chicken salad or tuna salad, lettuce, tomato on a fresh croissant. Fresh fruit, choice of pasta salad, potato salad or coleslaw, with a cookie

Garden Salad - Romaine and Iceberg lettuce topped with diced tomatoes, shredded cheese, assorted vegetables, croutons and choice of Ranch or Italian dressing on the side, with a cookie

Chicken Caesar Salad - Romaine lettuce topped with grilled chicken strips, Parmesan Cheese, croutons, creamy Caesar dressing on the side, with a cookie

Spring Mix Salad - Fresh spring mix topped with dried cranberries, tomatoes, sliced almonds with Raspberry vinaigrette dressing on the side, with a cookie

Cobb Salad - Romaine and Iceberg lettuce topped with diced tomatoes, turkey, bacon, hard boiled egg and choice of Ranch or Italian dressing on the side, with a cookie



Smoked Turkey BLT



Vegetarian Wrap



Spring Mix Salad

Minimum – 5 per type with same side choice. All boxed lunches include single-use flatware.

Buffet

The following one Entrée Meals include a salad, two sides, rolls & butter.

Beef Medallions – beef tenderloin medallions with a demi-glace

Salmon – salmon fillet baked and covered with herb white wine cream sauce

Pork Medallions – pork tenderloin medallions with a mustard Dijon demi-glace

BBQ Pork Ribs – lean baby back pork ribs with a tangy BBQ sauce

Roast Beef with au jus – oven roasted boneless beef in a rich au jus

Grilled Chicken Breast – boneless chicken breast, grilled

Lemon Pepper Chicken – boneless chicken breast, sautéed in butter and lemon pepper

Parmesan Crusted Chicken Breast – boneless chicken breast coated with Parmesan cheese

Chicken Parmigiana – breaded boneless chicken breast, provolone cheese, Marinara sauce

Chicken Marsala – boneless chicken breast with Marsala wine & mushroom sauce

Chicken Piccata – boneless chicken breast, sautéed in butter, lemon sauce & capers

Roasted Turkey Breast – lean turkey breast, sliced and served with cranberry chutney

Ham Steak – sliced and served with pineapple

Salisbury Steak – cubed steak served with a rich brown gravy

The following Entrees include a salad, one side, rolls or buns.

Meat Lasagna – oven baked lasagna, layered with meat sauce, Ricotta & Provolone cheese

Vegetable Lasagna – oven baked vegetable lasagna, made with vegetables & cheese

All Entrees include single-use plates, flatware & napkins

Salad Selections

Iceberg Lettuce Salad

Spring Mix Salad

Spinach Salad

Caesar Salad

Cole Slaw

Side Selections

Roasted Red Skin Potatoes

Parsley Buttered Potatoes

Mashed Potatoes with Potato Skins

Mashed Potatoes without Potato Skins

Garlic Mashed Potatoes

Baked Potatoes

Au Gratin Potatoes

Scalloped Potatoes

Rice Pilaf

California Mixed Vegetables

Green Beans Almandine

Green Beans

Asparagus

Broccoli

Glazed Baby Carrots

Sweet Buttered Corn

Buffet Service -

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Full service -

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A Catered Event

Hot Hors d'oeuvres

Kabobs

Hibachi Chicken Kabob
Chicken Sesame Kabob
Chicken Coconut Kabob
Hibachi Beef Kabob
Chicken Sate Kabob
Chicken Hawaiian Kabob

Puff Pastry

Petite Beef Wellington
Franks in Puff Pastry

Quiche

Assorted Petite Quiche

Phyllo

Spanakopita
Raspberry Brie Phyllo
Fig & Mascarpone Phyllo Purse
Crispy Asparagus with Asiago
Portobello Mushroom Phyllo

Chicken

Sesame Chicken
Chicken Nuggets with Dip
Mini Chicken Cordon Bleu

Seafood

Bacon Wrapped Scallops

Mushroom Caps

Seafood Mushroom Caps
Sausage Mushroom Cap

Southwest

Chicken Quesadilla Cornucopia

Asian

Vegetable Egg Roll
Crab Rangoon
Pork Potsticker

Spring Rolls

Mini Vegetable Spring Roll
Mini Spicy Vegetable Spring Roll

Miscellaneous

Beef Short Rib Pot Pie
Mini Chicago Style Pizza
Mini Cheeseburger
Sweet and Sour Meatballs
Barbecued Meatballs
Little Smokies in Spicy Sauce
Tangy Cocktail Franks
Water Chestnuts wrapped in Bacon



Barbecued Meatballs



A Catered Event

Cold Hors d'oeuvres

Prosciutto

Prosciutto wrapped Melon

Prosciutto wrapped Asparagus

Pinwheels

Taco Pinwheels

Chicken Salad Pinwheels

Ham & Cheese Pinwheels

Southwest

Salsa Bites

Southwestern Chicken Bites

Kabobs

Fresh Fruit Kabob

Meat & Cheese Kabob

Antipasto Kabob

Seafood

Seafood Bites

Salmon Canape

Shrimp Canape

Smoked Salmon Filled Tomatoes

Lobster Deviled Eggs

Jumbo Shrimp Cocktail

Miscellaneous

Bruschetta with Crab & Goat Cheese

Bruschetta with Tomato Salsa

Salami Cornucopias

Purple Potatoes with Roasted Red Pepper Filling

Cucumber Cups with Dill Filling

BLT Deviled Eggs

Hummus with Pita Wedges

Antipasto Plate



A Catered Event

Desserts & Beverages

Desserts

Mousse Station

Mousse Variety, berries, shaved chocolate, nuts
Served in a martini glass

Finger Dessert Assortment

Assorted Dessert Bites, Mini Cannoli, Mousse Bites and Chocolate Covered Strawberries

Parisian Dessert Assortment

Eclairs, Napoleons, Cream Puffs, Fresh Fruit Tarts

White & Milk Chocolate, Strawberry Mousse

Homemade Cookies and Brownies

Variety of Gourmet cookies & decadent brownies

Mini cheesecake Assortment

Variety of mini cheesecakes

Cakes and Pies Assortment

Selection of different cakes and pies

Seasonal Fruit Station

A refreshing assortment of seasonal fruits

Included with desserts: single-use plates, flatware & napkins

Beverages

Soda Service

Unlimited soda and bottled water with plastic cups and ice for up to 4 hrs.

Cold Beverage Station

Iced Tea and Lemonade with plastic cups and ice for up to 4 hrs.

Hot Coffee & Hot Tea Station

Regular, decaf and hot water with single-use cups, stirrers, flavored tea bags, sugar, sweetener & creamer

Coffee (regular or decaf) in a Box

A 96oz box with single-use cups, stirrers, sugar, sweetener & creamer

Brewed Iced Tea

Sweetened or Unsweetened

Lemonade

with single-use glasses





A Catered Event

Catering Order Guidelines

To Place an Order:

As much advance notice as possible when placing an order enables us to ensure top quality food presentations and timely service. Details for the event can be handled later. Events with full service (linens, equipment and service staff) need to be booked a minimum of 14 days prior to the event. Even more advance notice is suggested during peak holiday times.

Guest Count:

The guest count for corporate events must be received forty-eight (48) hours prior to your scheduled delivery. After this time your guest count may increase, but cannot decrease. There is a minimum of 15 guests for orders.

Delivery:

There is a \$35 delivery charge (inside delivery area) and a \$75 delivery charge (outside delivery area). A Catered Event is proud of its "on-time" delivery reputation. However inclement weather, traffic, security processing and parking can sometimes delay a delivery. When placing your order, please provide a one-half hour range of time when delivery can be accepted.

Cancellation or Changes to Your Order:

A Catered Event requires 14 days notice to cancel an order without charge. If an order is cancelled with less than 14 days notice you will be charged a cancellation fee. Should you wish to add to your order, we will always do our best to accommodate your request.

Serving Equipment:

Hot food is served in aluminum pans and cold food is served on black dome trays or in black plastic bowls. Single-use serving utensils will be provided for all food items ordered. Single-use plates, flatware, napkins, plastic glasses and foam coffee cups are included with orders as needed. Our catering event coordinators can assist you to upgrade to other single-use or china options to meet your catering desires.

Full Service Catering:

A Catered Event is a full service caterer. Our professional event coordinators can provide complete event planning advice and arrange for rentals, linens, wait staff, chefs and bartenders. Please call 614-863-9281 for additional information.

Payment:

Payment may be made by credit card or check 10 days prior to event or when an order is placed if less than 10 days till event.

Catering Options:

Option 1 – Pick up at A Catered Event

Food orders in single-use containers can be picked up at our company headquarters. There is no delivery charge for pick up orders. Also available are disposable chafers with a water pan & fuel at \$7 each and disposable table covers at \$4.50 each.

Option 2 – Catering To Go

Food orders are delivered to your location in single-use containers. There is a \$35 delivery charge (inside delivery area) and a \$75 delivery charge (outside delivery area). Also available are disposable chafers with a water pan & fuel at \$7 each and disposable table covers at \$4.50 each.

Option 3 – Catering with Service

Food orders are delivered to your location in buffet service equipment. This service includes a uniformed server to service the buffet table, set it up & tear it down. It also includes chafers, fuel, serving utensils and a white linen (52"x114" size) for the buffet table. There is a 20% of invoice total service charge (with a minimum of \$125) and a \$35 delivery charge (inside delivery area) and a \$75 delivery charge (outside delivery area). Additional service staff \$25 per hour with a four hour minimum. Our event coordinators can arrange for additional linens, china, rentals, chefs and bartenders. Please call 614-863-9281 for additional information.



Additional Services

Tasting Services

Tastings are scheduled / check with our event coordinator

Table / Chairs Services

Table Setup & Take down

Chair Setup & Take down

Additional Linen Charges

Table linens for additional tables requested

Guest tables - 8 (60") /10 (72") guests per table

Linens for additional tables

Centerpiece Service

Centerpiece Rental

Food Supplement Approval / Charges

Food other than that supplied by caterer must be approved by caterer.

Additional service for approved food supplements

Additional linens

Reception

Reception time - 5 hrs beginning to end

Additional time

Bar Service

Bar setup when bartender is supplied by customer or venue

Separate cocktail hour/ cocktail servers

(Alcohol, Mixers, & Garnish provided by client)

Clean Up Service

Running Sweeper in Banquet Hall (after event)

Mopping Banquet Hall (after event)

Mopping Kitchen (after event)

Trash removal from venue (no dumpster available)

Delivery Service

Pick up & Delivery Service

Rental Delivery/Pick up Charge

Linen delivery & set up prior to day of event



Delivery Charge and 20% service charge on rental items

Standard Linens

52 x 52 White or Black
84 x 84 (color of choice)
90 x 90 (color of choice)
90 round (color of choice)
108 round (color of choice)
120 round (color of choice)

52 x 114 White or Black Banquet
54 x 120 Banquet (color of choice)
90 x 132 Banquet Cloth
90 x 156 Banquet Cloth
132 round (color of choice)
Napkins

Specialty Linens

Chair Cover
Chair Sash
Installation

Table Runner
Wide selection of fabrics for table covers

Tables

Banquet Tables
4' x 30" (seats 4-6)
6' x 30" (seats 6-8)
8' x 30" (seats 6-8)
Serpentine Table
5" Classroom Table

Round Tables
30" (seats 2)
48" (seats 2-4)
60" (seats 6-8)
72" (seats 8-10)
30" round Cabaret Table

Chairs

White Resin Chairs
Black Resin Chair
Wood Highchair

Samsonite-style
Chiavari Chair
Booster Seat

China—in sets of 10

Dinner Plate (10")
Salad Plate (8")
Bread Plate (7")
Clear Glass Cake Plate
Coffee Cup (8oz)
Saucer
Assorted Vintage China

Flatware—in sets of 10

Stainless Knife
Stainless Dinner Fork
Stainless Salad fork
Stainless Spoon
Stainless Butter Knife
Steak Knife

Glassware

Traditional Water Goblet(20)
Modern Water Goblet(30)
Glass Beverage Glass(30).
Mason Jar Glass(12)

Wine Glass; 6oz, 7oz, 8oz(30)
Pilsner(25)
Glass Champagne Flute(36)
Martini Glass(24)

Miscellaneous Items

Single-use Chafer, pans, & fuel
Portable bar
10' x 10' Tend
10' x 20' Tent
Champagne Fountain
6' Serpentine Bar Kit

Staff

Event service for 4 hours by uniformed servers plus
set up/ clean up time

