



Sharonville CONVENTION CENTER



Greater Cincinnati's only
LEED Certified Event Facility

CATERING
MENU



SPECTRA
BY COMCAST SPECTACOR



Dinner Buffet Selections

All Dinner Buffets are served with Iced Tea, Iced Water, Freshly Brewed Wallingford™ Regular and Decaffeinated Coffee and Herbal Tea. Dinner Rolls and Butter included unless otherwise noted.

The Princeton21.95

- House Salad
- Dijon Grilled Chicken
- Slow Roasted Pork Loin
- Steamed Green Beans
- Baked Macaroni and Cheese
- Chef's Dessert Display

Patriot Pointe.....22.95

- House Salad
- Blackberry BBQ Chicken Breast with Blackberry BBQ Sauce
- Slow Roasted Porkloin with Tomato Basil Ragout
- White Cheddar Polenta
- Fresh Vegetable Medley
- Peach Cobbler

Taste of Italy.....24.95

- Caesar Salad
- Garlic Bread Sticks
- Antipasto Display
- Chicken Saltimbocca
- Chianti Braised Beef or Beef Lasagna
- Cavatappi Pasta with Fresh Vegetables in a Light Lemon Cream Sauce
- Roasted Italian Vegetables
- Tiramisu

**Please contact your Sales Professional as we are willing to customize menus based on your needs and budget.*

*Menu items and prices are subject to change.
Refer to Policies for Applicable Fees and Taxes.*

*Spectra Food Services & Hospitality at The Sharonville Convention Center
11355 Chester Road Sharonville, Ohio 45246-4002
Current as of 06/2016*



The Chester29.95
 Spinach Salad with Cucumber, Shaved Red Onion and Dried Cranberries
 Broccoli and Radicchio Slaw
 Citrus Honey Roasted Chicken Breast
 Pesto Rubbed Flank Steak with Grilled Tomatoes
 Garlic Roasted Yukon Gold Potatoes
 Seared Asparagus with Lemon Butter
 Chef's Assortment of Cakes

Southern Feast31.95
 Tomato and Dandelion Green Salad
 Sliced Strip Loin of Beef with Hunter Sauce
 Chicken Fried Chicken with Pan Gravy
 Chive Whipped Potatoes
 Southern Style French Beans with Julienne Carrots
 Chef's Sweet Southern Desserts

The Woodlawn36.95
 Field greens with Honey Roasted Pecans and Dried Cranberries
 Slow Braised Short Ribs with Pinot Noir Reduction
 Baked Salmon with Tomato Ragout
 Au Gratin Potatoes
 Lemon Infused Asparagus
 Chef's Dessert Display

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Custom Dinner Buffet \$31.95 for 2 entrées | \$37.95 for 3 entrées

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Cold Selections: (choice of two)

House Salad
Caesar Salad
Fresh Sliced Seasonal Fruit Platter
Tomatoes and Mozzarella with Fresh Basil in Virgin Olive Oil
Garden Fresh Mixed Greens with Roasted Walnuts and Tomatoes
Spinach Salad with Mushrooms, Cherry Tomatoes and Bacon
Marinated Artichoke Heart Salad in Herb Vinaigrette
Mediterranean Cavatappi Pasta Salad

Pick Two

Yukon Gold Smashed Potatoes
Roasted Garlic and Parmesan Polenta
Steamed Wisconsin Wild Rice
Au Gratin Potatoes
Rosemary Roasted Red Bliss Potatoes
Fontina and Sherry Mac n Cheese

Fresh Green Beans with Julienne Carrots
Romano Roasted Broccoli Spears
Honey Glazed Carrots
Lemon Roasted Asparagus Spears
Fresh Vegetable Medley

Pick Two for \$31.95 or Pick Three for \$37.95 per person:

Roasted Chicken Breast with Lemon caper sauce
Grilled Chicken Breast with a Roasted Tomato and Basil Sauce
Pancetta and Fontina Stuffed Chicken Breast with a Roasted Red Pepper Sauce
Roasted Pork Loin with a Boursin Cream
Roasted Red Pepper and Boursin Stuffed Pork Loin
Ancho Chili Pork Chops
White Wine and Tarragon Poached White Fish
Crab Stuffed Tilapia with Lime Butter
Baked Salmon with Roasted Red Pepper Coulis / add \$2.00 per person
Grilled Flank Steak with Rosemary Jus / add \$2.00 per person
Slow Roasted Sirloin with a Wild Mushroom Ragout / add \$2.00 per person
Chianti Braised Beef / add \$2.00 per person

Pick Two:

New York Cheesecake
Triple Layer Chocolate Cake
Peach Cobbler
Granny Smith Apple Pie
Layered Carrot Cake

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Plated Dinner Selections

All Plated Dinners served with Salad and Dessert, Rolls & Butter, Ice Water and Ice Tea, Freshly Brewed Wallingford™ Regular Coffee and Decaffeinated Coffee, Assorted Herbal Teas.

Portobello Mushroom Napoleon22.95

Served with Layered Grilled Vegetables with a Tomato Coulis

Pesto Lasagna Roll22.95

Lasagna rolled with Fresh Vegetables and a Pesto Sauce

Blackberry BBQ Chicken Breast24.95

Served with Caramelized Onion Compote with White Cheddar Polenta Cake and Grilled Asparagus

Chicken Piccata24.95

Served with Roasted Red Potatoes and Vegetable Medley.

Pancetta and Fontina Stuffed Chicken Breast26.95

Served with Roasted Red Pepper Coulis, Whipped Yukon Gold's, Haricot Vert

Slow Roasted Pork Loin24.95

Served with a Boursin Cream, Chive Smashed Potatoes and Glazed Carrots

Baked White Fish25.95

Served with a White Wine and Tarragon Cream, Wisconsin Steamed Wild Rice and Roasted Broccoli Spears

Miso and Ginger Glazed Salmon.....28.95

Served with White Rice and Baby Bok Choy

Crab Stuffed Tilapia28.95

Served with a Lime Butter sauce and Toasted Orzo with Vegetables

Braised Short Ribs.....34.95

Served with a Chianti Reduction, with Butter Whipped Potatoes and Steamed Asparagus

Seared Filet of Beef38.95

Served with a Herb Demi-Glace sauce, with Au gratin Potatoes and Vegetable Medley

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Spectra Services & Policies

Exclusive Caterer

Spectra Food Services and Hospitality maintains the exclusive right to provide all food and beverage and concession services at the Sharonville 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

Sharonville 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 and Hospitality. 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, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day, Christmas Eve and Christmas Day.

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Dietary Needs

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.

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). 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.

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 and Hospitality 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 Sharonville Convention Center of the exact count of each item three (3) business days prior to the event.

Applicable Fees and Taxes

Please contact the Spectra Food Services and Hospitality Manager for more information on Applicable Fees and Sales Tax.

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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 Food 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.

Additional Fees for Changes and Additions within 4 hours of event time

Room changes and additions made within 4 hours of an event start time will incur an additional fee of 20% (\$75.00 minimum) to cover labor.

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