



Sharonville CONVENTION CENTER



Greater Cincinnati's only
LEED Certified Event Facility

CATERING
MENU



SPECTRA
BY COMCAST SPECTACOR



A La Carte Breakfast Service

Beverages

Freshly Brewed Wallingford™ Regular Coffee and Decaffeinated Coffee	\$34.00 per gallon
Hot Water with Assorted Herbal Teas	\$32.00 per gallon
Fruit Punch, Lemonade or Freshly Brewed Iced Tea	\$26.00 per gallon
Individual Bottled Juices	\$2.50 each
Bottled Water	\$2.50 each
Can Soft Drinks	\$2.50 each

Self-Service Water Coolers Available For In-Room Placement

Installation is \$20.00 plus sales tax for a water cooler with a five-gallon bottle of water.
 Each additional five-gallon bottle of water will be charged at \$15.00 plus tax.

Continental Selections

All Continental packages include Assorted Chilled Bottled Juices, Freshly Brewed Wallingford™ Regular and Decaffeinated Coffee and Assorted Herbal Tea

Skinny Continental 10.95

Assortment of Danish, Coffee Cake, and Muffins served with Butter and Preserves

Sharonville Continental..... 14.95

Fresh Baked Danish, Muffins and Breakfast Breads served with Butter and Preserves
 Sliced Fruit Display

Executive Continental..... 15.95

Fresh Baked Cinnamon Rolls and Breakfast Breads served with Butter and Preserves
 Homemade Scones with Marmalades and Jams
 Large Butter Croissants, Muffins and Danish
 Seasonal Fruit Display

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



Breakfast Buffets

All Breakfast buffets include Assorted Chilled Bottled Juices, Freshly Brewed Wallingford™ Regular and Decaffeinated Coffee and Assorted Herbal Tea

Sunrise Buffet.....16.95

- Fresh Baked Danish, Muffins and Breakfast Breads served with Butter and Preserves
- Sliced Fruit Display
- Scrambled Eggs
- Breakfast Potatoes
- Smoked Sausage
- Bacon

Glendale Buffet 17.95

- Fresh Baked Danish, Muffins and Breakfast Breads served with Butter and Preserves
- Sliced Fruit Display
- Scrambled Eggs
- Breakfast Potatoes
- Smoked Sausage
- Bacon
- French toast with Warm Maple Syrup
- Granola with Yogurt

Lincoln Heights Buffet.....18.95

- Fresh Baked Danish, Muffins and Breakfast Breads served with Butter and Preserves
- Sliced Fruit Display
- Broccoli and Cheddar Frittata
- Breakfast Potatoes
- Hickory Smoked Ham Steaks
- Bacon
- Granola with Yogurt

Something Southern19.95

- Fresh Baked Cinnamon Rolls and Breakfast Breads with Butter and Preserves
- Scrambled Eggs with Cheddar Cheese
- Home fries with Peppers and Onions
- Bacon
- Seared Sausage Patties
- Biscuits and Gravy
- Home-style Grits with Butter and Honey

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Plated Breakfasts

All Plated Breakfast options include Fresh Baked Muffin and Sliced Fruit, Orange Juice, Freshly Brewed Wallingford™ Regular and Decaffeinated Coffee and Assorted Herbal Tea.

Farmhouse Breakfast..... 16.95
Fresh Scrambled Eggs, Bacon, Breakfast Potatoes

It's A Wrap..... 16.95
Chorizo, Egg and Cheese Breakfast Burrito joined with Breakfast Potatoes

Great Oaks 16.95
Ham and Cheddar Frittata with Potatoes O'Brian

The Benny 18.95
Eggs Benedict with Creamy Hollandaise and Roasted Potatoes.

A La Carte Breakfast Selections

- Cinnamon Rolls..... \$25.00 per dozen
- Assorted Croissants served with Butter and Preserves \$23.00 per dozen
- Assorted Bagels served with Cream cheese..... \$21.00 per dozen
- Assorted Danish and Pastries..... \$19.00 per dozen
- Assorted Muffins \$19.00 per dozen
- Sausage, Ham or Bacon Sandwich \$30.00 per dozen
- Biscuits and Gravy \$30.00 per dozen
- Assorted Chilled Yogurts..... \$2.75 each
- Assorted Individually Packaged Cold Cereals with Milk..... \$3.25 each

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*Spectra Food Services & Hospitality at The Sharonville Convention Center
11355 Chester Road Sharonville, Ohio 45246-4002*

Current as of 06/2016



Deluxe Meeting Planner Menu's

All Day Meeting Planner..... 40.00 per person

All breaks will be replenished for a total of thirty minutes. Lunch service time is one hour.

Pre-Meeting Continental Breakfast

- Platters of Fresh Sliced Seasonal Fruit
- Baker's Basket of Assorted Breakfast items served with Butter and Preserves
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea
- Orange, Cranberry and Apple Juices

Mid-Morning Refresher

- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soft Drinks
- Bottled Water

Afternoon Delight

- Fresh Baked Jumbo Cookies and Brownies
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea
- Assorted Soft Drinks and Bottled Water

Create Your Own Lunch Buffet:

Pick One:

- Garden House Salad
- Mediterranean Pasta Salad
- Classic Caesar Salad
- Cucumber Tomato Salad

Pick Two:

- Yukon Gold Smashed Potatoes
- Roasted Garlic and Parmesan Polenta
- Steamed Wisconsin Wild Rice
- Rosemary Roasted Red Bliss Potatoes
- Fontina and Sherry Mac n Cheese
- Romano Roasted Broccoli Spears
- Honey Glazed Carrots
- Fresh Vegetable Medley
- Green Beans with Julienne Carrots

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Pick Two:

- Roasted Chicken Breast with Lemon caper sauce
- Grilled Chicken Breast with a Roasted Tomato and Basil Sauce
- Roasted Pork Loin with a Boursin Cream
- Ancho Chili Pork Chops
- White Wine and Tarragon Poached White Fish
- Baked Salmon with Roasted Red Pepper Coulis / 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
- Vegetable Lasagna

Pick One:

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

Standard Meeting Planner Menu's

All Day Meeting Planner..... 38.00 per person

All breaks will be replenished for a total of thirty minutes. Lunch service time is one hour.

Includes: Afternoon Delight, Mid-Morning Refresher and Pre-Meeting Continental Breakfast from Deluxe Package

Working Deli Lunch

- Sliced Roast Beef, Ham and Smoked Turkey Breast
- Selection of Domestic Cheeses
- Pasta Salad
- Chips
- Assorted Rolls and Breads
- Appropriate Condiments
- Assortment of Desserts
- Iced Tea, Assorted Soft Drinks
- Bottled Water

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Box Lunch Selections

All boxed lunches include a Fresh Whole Fruit, Sweet Treat and Chips.

Roasted Turkey with Lettuce, Tomato and Swiss	14.95
Served with a Sundried Tomato Aioli	
Roast Beef with Lettuce, Tomato and Cheddar	15.95
Served with Horseradish Cream	
Spring Ham with Lettuce, Tomato and Swiss.....	13.95
Served with a Sweet Honey Dijon	
Roasted Vegetable Wrap	13.95
Served with a fresh Herb Cream Cheese Spread	
Albacore Tuna Croissant.....	14.95
Served with Lettuce and Tomato	
Roasted Chicken Salad Croissant	14.95
Served with Lettuce and Tomato	

Box Lunch Beverages

Add Bottled Water or Canned Soda to Boxed Lunch	1.50
Offered at this price for exact number of boxed lunches ordered	

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Plated Lunch Selections

All Plated Lunches are served with a House Salad, Chef's Choice of Dessert, a Basket of Rolls and Butter, Iced Tea, Iced Water, Freshly Brewed Wallingford™ Regular and Decaffeinated Coffee and Herbal Tea.

Cold Plates

Chef Salad 16.95

Spring Greens with Shaved Turkey and Ham, Julienne Carrots and Onions, Grape Tomatoes
English Cucumbers, Shredded Cheddar and Romano Cheese

Classic Chicken Caesar Salad 16.95

Crisp Romaine Lettuce topped with Garlic Croutons, Shaved Parmesan, Red Pepper curls and
a creamy Caesar dressing. Finished with Grilled Chicken Breast.

Cobb Salad 16.95

Spring Greens With Chopped Bacon, Diced Turkey, Diced Tomato,
Chopped Egg, Diced Avocado, Diced Red Onion

Hot Plates

Chicken Piccata 18.95

Roasted Chicken Breast with a Lemon Caper Cream, Roasted Garlic and Cheddar Polenta, Fresh Green Beans with
Julienne Carrot

Apple Fennel Chicken..... 18.95

Seared Chicken Breast topped with an Apple/Fennel Compote. Served with Roasted Garlic Whipped Potatoes
And a Grilled Italian Vegetable Medley

Slow Roasted Pork Loin 18.95

Pork Loin with a Boursin Cream, Rosemary Roasted Red Potatoes and a Fresh Vegetable Medley

Poached White Fish 18.95

White wine and Tarragon poached White Fish with Wisconsin Wild Rice, Roasted Broccoli Spears with Lemon Zest

Roasted Sirloin..... 21.95

Slow Roasted Sirloin with a Wild Mushroom Ragout, Yukon Gold Smashed Potatoes and
Fresh Green Beans with Caramelized Onions

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Custom Lunch Buffet Selections

All Lunch Buffets are served with Iced Tea, Iced Water, Freshly Brewed Wallingford™ Regular and Decaffeinated Coffee and Herbal Tea.

Create Your Own23.95

Pick One:

- Garden House Salad
- Mediterranean Pasta Salad
- Classic Caesar Salad
- Cucumber Tomato Salad

Pick Two:

- Yukon Gold Smashed Potatoes
- Roasted Garlic and Parmesan Polenta
- Steamed Wisconsin Wild Rice
- Rosemary Roasted Red Bliss Potatoes
- Fontina and Sherry Mac n Cheese
- Fresh Green Beans with Julienne Carrots
- Romano Roasted Broccoli Spears
- Honey Glazed Carrots
- Fresh Vegetable Medley

Pick Two:

- Vegetable Lasagna
- Roasted Chicken Breast with Lemon caper sauce
- Grilled Chicken Breast with a Roasted Tomato and Basil Sauce
- Roasted Pork Loin with a Boursin Cream
- Ancho Chili Pork Chops
- White Wine and Tarragon Poached White Fish
- Baked Salmon with Roasted Red Pepper Coulis / 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 One:

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

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Lunch Buffet Selections

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The Market 17.95

- Soup Du Jour
- Garden Green Salad
- Assorted Chips
- Sliced Ham, Roast Beef and Turkey
- Sliced Tomato, Onion and Lettuce
- Assorted Rolls and Bread
- Fresh Baked Cookies and Brownies

All American 18.95

- Creamy Southern Slaw
- Grilled Hamburgers
- BBQ Chicken Breast
- Fresh Sweet Corn on the Cobb
- Baked Beans
- Mac N Cheese
- Apple Pie

Something Southern 19.95

- Harvest Cornbread with Sweet Cream Butter
- Bacon and Cheddar Potato Salad
- Southern Fried Chicken
- Honey Glazed Ham
- Buttermilk Whipped Potatoes
- Southern Style Green Beans
- Sweet Pecan Pie

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South of the Border..... 20.95

- Cumin, Roasted Tomato and Cucumber Salad
- Black Bean and Corn Salad
- Chicken Fajitas with Onions and Peppers
- Carne Asada with Fresh Pico De Gallo
- Fresh Tortillas
- Mexican Rice
- Refried Beans
- Churros

The Islands21.95

- Fresh Fruit Salad
- Baked Tilapia with Citrus Salsa
- Pineapple and Chili Braised Chicken
- Black Beans with Peppers and Onions
- Cilantro and Lime Rice
- Key Lime Pie

The Ranch.....22.95

- Grilled Vegetable Salad
- Pablano and Roasted Red Pepper Stuffed Pork loin with a White Queso Sauce
- Fire Grilled Chicken Breast with a Black Bean Cilantro Salsa
- Chive and Butter Whipped Potatoes
- Roasted Corn with Onions and Peppers
- Strawberry Short Cake

A Taste of Italy23.95

- Caesar Salad
- Garlic Bread Sticks
- Chicken Picatta
- Chianti Braised Beef or Beef Lasagna
- Vegetable Lasagna
- Roasted Italian Vegetables
- Tiramisu

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Break Packages

All Break Packages include Soft Drinks and Bottled Water

Old Fashioned Break..... 11.50

Freshly Baked Cookies
Brownies and Dessert Bar

Farmers Market Break..... 12.50

Sliced Seasonal Fruit
Artisan Cheese Display Featuring Regional and Local Cheeses

At The Park Break 13.00

Peanuts
Warm Pretzels with Cheese Sauce
Crackers Jacks

Give Me a Break..... 10.95

Assorted Candy Bars and Bagged Sweets

Take a Dip..... 12.95

Assortment of Chips and Breads
Served with Dips Consisting of Virgin Olive Oil with Balsamic Vinegar
Garlic Hummus
Spinach and Artichoke
Caramelized Onion with Malt Vinegar
Fresh Tomato, Basil and Mozzarella

A La Carte Break Selections

Sliced Seasonal Fresh Fruit Platter (serves approx. 12 guests)	\$40.00 each
Assorted Whole Fruit.....	\$2.00 each
Warm Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce	\$25.00 per dozen
Chocolate Brownies	\$22.00 per dozen
Assorted Cookies.....	\$20.00 per dozen
Individual Bags of Chips.....	\$2.00 each
Assorted Classic Ice Cream Bars	\$3.00 each
Gourmet Nut Mix (serves 12 guests)	\$25.00 per pound

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Dinner Buffet Selections

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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

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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

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.

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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Reception Display Selections

Antipasto Display..... 375.00

Black, Green, and Greek Olives, Peppers, Assorted Salami, Marinated Mushrooms, Artichokes, Tomatoes and Italian Sliced Cheeses.
Served with Array of whole and sliced Baguettes.
(Serves approximately 100)

International Cheese Display 375.00

Imported and Domestic Cheeses
Garnished with Seasonal Fruit
Assortment of Gourmet Crackers
(Serves approximately 100)

Sliced Fresh Fruit Display..... 295.00

An Elaborate Display of Freshly sliced Seasonal Fruit.
Accompanied by a Honey Yogurt Dip
(Serves approximately 100)

Market Fresh Vegetable Display..... 225.00

Fresh and Crispy Vegetables
Served with our Creamy Herb Dip
(Serves approximately 100)

Brie En Croute..... 125.00

Wheel of Plain Herb or Raspberry Brie
Wrapped in a Puff Pastry and baked to a golden brown
Served with Baguette slices and Lavosh
(Serves approximately 50)

Tahini Hummus Dip 250.00

Grilled and Marinated Vegetable Display
Served with Toasted Pita Bread
(Serves approximately 100)

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Reception Sweets

Fruit Fondue Display 325.00
An Elaborate Display of Cubed seasonal Fresh Fruit.
Accompanied by Homemade Pound cake
Served with Chocolate Fondue and Whipped Cream
(Serves approximately 100)

Gourmet Petite Dessert Display 325.00
A Sophisticated display of Rich Desserts.
(Serves approximately 100)

Reception Action Stations

Menu selections to be carved or served in room. One Chef Attendant recommended per 75-100 guests at \$125.00 per Chef attendant. Silver Dollar Rolls included in Station price.

Cola Glazed Bone-in Spiral Ham 225.00
Served with a Cranberry-Orange Relish (Serves approximately 50)

Rosemary-Spiced Turkey 225.00
Served with a Lemon Herb Mayonnaise (Serves approximately 50)

Ancho Chili Roasted Pork Loin 225.00
Served with a Tomatillo Salsa (Serves approximately 50)

Salmon En Croute with Dill 175.00
Served with a Served with Lemon Dill Mayo. (Serves approximately 15-20 people)

Slow Roasted Baron Of Beef 350.00
Served with a Horseradish Cream and a Herb Jus (serves approximately 75-100 ppl)

Horseradish Crusted Strip Loin of Beef 375.00
(Serves approximately 40)

Herb Crusted Tenderloin of Beef 350.00
Served with a Served with Dijon Mustard, Horseradish Cream (Serves approximately 25)

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Specialty Stations

These Specialty Stations are set up as either buffet bar or made-to-order station within the room by Chef Attendant. \$125.00 fee for each Chef Attendant. Minimum of 25 guests required for order.

Mashed Potato Bar..... 9.95

Regular and sweet Mashed potatoes
Served with an assortment of toppings

Pasta Bar 9.95

Served with Penne and Cavatappi Pasta
Featuring Fresh Vegetables, Grilled Chicken, Italian Sausage
Finished with Homemade Sauces: Pesto, Alfredo and Marinara

Shrimp and Grits Station..... 12.95

Florida Coast Shrimp sautéed in a Lemon Infused Oil
Served over Southern Style Grits

Pan Seared Crab Cakes 14.95

Jumbo Lump Crab Cakes with choice of sauce.
Sauces choices include: Lemon Caper Aioli or Roasted Red Pepper Coulis

Asian Station 10.95

Asian Vegetables
Teriyaki Chicken
Szechuan Beef and Thai Chili Bay Shrimp
Served on a bed of White Rice or Noodles

Fajita Station..... 10.95

Grilled Chicken and Beef
Sautéed Peppers and Onion
Flour Tortillas
Salsa, Sour Cream, Guacamole

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Hors D'oeuvres

Based on buffet-style service. Hors D'oeuvres Butlers available to pass hors d'oeuvres at \$25.00 per server per hour.
*minimum order 50 pieces per selection

Mix and Mingle Hors D'oeuvres

Lemongrass Chicken Skewers.....	2.75
Asian Beef Skewers.....	2.75
Homemade meat balls with your choice (Demi, BBQ, Thai Chili)	2.00
Conch Fritters	3.25
Zucchini Fritters	2.00
Reuben Lollipops	2.75
Panko and Sesame Crusted Chicken Bite	2.75
Coconut Shrimp	3.25
Boursin Stuffed Baby Red Potato	2.75
Seared Jumbo lump Crab Cake	3.75
Seared Beef on Crostini with Onion compote	2.75
Vegetable Brochette.....	2.50
Fried Ravioli with Marinara.....	2.75
Buffalo Chicken Bites.....	2.50

Cold Canapé and Hors D'oeuvres

Cheese Stuffed Cherry Tomato with Bacon.....	2.75
Tomato, Basil, Parmesan Bruschetta.....	2.50
Petit Finger Sandwiches	2.25
Sesame Seared Tuna, Wasabi Cream	3.25
Prosciutto wrapped cantaloupe.....	2.75
Chicken Salad in Phyllo	2.75
Citrus Crab Salad in a Pancetta cup.....	4.00
Smoked Salmon on toast points	2.75
Vegetarian Asian lettuce wraps.....	2.25

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Bars & Beverages

Bar / Bartender Cost: \$150.00 per Bar / bartender; 4 hour minimum and \$25.00 per hour thereafter.
We recommend there be 1 bartender for every 100 ppl. Bar beverages priced by drink unless otherwise noted.
Spectra Food Services and Hospitality has the right to refuse alcohol service and must dispense all alcohol.
It is unlawful to remove alcoholic beverages from the premises.

Cash Bar

Premium Beer	\$6.00 each
Domestic Beer	\$5.50 each
Cocktails Brands	\$6.50 each
House Wine by the glass	\$6.00 each
Bottled Water	\$2.50 each
Soda, Juice	\$2.50 each

Liquor Tiers

Standard \$6.50 each

Includes: Smirnoff Vodka, Tanqueray Gin, Cruzan Rum, Jose Cuervo Gold, J&B Scotch, Jim Beam Bourbon, Canadian Club, E&J Gallo

Premium..... \$7.50 each

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Tradicional Tequila, Johnny Walker Red Scotch, Jim Beam Black Bourbon, Seagram VO, Courvoisier VS

Top Shelf..... \$8.50 each

Grey Goose Vodka, Tanqueray Ten Gin, Meyers Dark Rum, Hornitos Reposado Tequila, Johnny Walker Black Scotch, Makers Mark Bourbon, Crown Royal Select, Courvoisier VS

Hosted Bar Service - Priced per guest by hour

Standard Tier Full Hosted Bars

First Hour	\$12.00
Each Additional Hour	\$7.00

Premium Tier Full Hosted Bars

First Hour	\$14.00
Each Additional Hour	\$8.00

Top Shelf Tier Full Hosted Bars

First Hour	\$16.00
Each Additional Hour	\$9.00

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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.

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



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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