



Sharonville CONVENTION CENTER



Greater Cincinnati's only
LEED Certified Event Facility

CATERING
MENU



SPECTRA
BY COMCAST SPECTACOR



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	

**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*



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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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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