

CATERING MENU

CALL FOR PRICES




Sharonville
CONVENTION CENTER



Greater Cincinnati's only
LEED Certified Event Facility



SPECTRA



Dinner Buffet Selections

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

Comfort Buffet

House Salad
Macaroni Salad
House Made Meatloaf with Mushroom Gravy
Chicken Pot Pie
Butter Whipped Potatoes
Glazed Carrots
Brussel Sprouts with Candied Bacon
Warm Sweet Potato Pie

Smoke House Buffet

House Salad
Red Wine Vinegar Slaw
Choice of 2 Proteins:
Smoked Brisket with BBQ
Slow Roasted Pork Shoulder
Slow Braised Pulled Chicken
Twice Baked Mashed Potato
Buttered Corn On the Cob
Fruit Cobbler

Taste of Italy

Caesar Salad
Garlic Bread Sticks
Roasted Artichoke Salad
Balsamic Chicken
Pesto Chianti Roasted Sirloin of Beef
Italian Roasted Potatoes
Italian Green Beans with Sundried Tomatoes and Rosemary
Italian Lemon Cake

The Chester

House Salad
Spinach, Strawberry, and Blue Cheese Salad with Raspberry Vinaigrette
Citrus Honey Roasted Chicken Breast
Baked White Fish with Creamed Leeks
Dill Roasted Yukon Gold Potatoes
Seared Asparagus with Roasted Red Pepper Coulis
Chef's Assortment of Cakes

Southern Feast

Tomato and Dandelion Green Salad
Pork Chops with Red Eye Gravy
Chicken Fried Chicken with Pan Gravy
Buttermilk Sage Potatoes
Braised Cabbage
Chef's Sweet Southern Desserts

The Woodlawn

Field greens with Honey Roasted Pecans and Dried Cranberries
Slow Braised Short Ribs Au Poudre
Baked Salmon with a Crab and Bay Shrimp Butter
Herb Roasted Fingerling Potato
Broccoli Almandine
Chef's Dessert Display

The New England

House Salad
Roasted Beet Salad
Yankee Pot Roast
Seafood Cakes with Lemon Butter
Succotash
Maple Glazed Sweet Potatoes
Chef's Dessert Display

The South West

House Salad
Chimichurri Roasted Chicken
Grilled Skirt Steak with Roasted Poblano Sauce
Chipotle Ranch Roasted Yukon Potato
Grilled Asparagus with Roasted Red Pepper
Chef's Assortment of Cakes



Plated Dinner Selections

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

Portobello Mushroom Napoleon

Served with Layered Grilled Vegetables with a Tomato Coulis

Grilled Vegetable Strudel

Grilled Vegetables Baked in Puff Pastry with a Roasted Red Pepper Sauce

Citrus Honey Roasted Chicken Breast

Dried Cranberry Wild Rice, Snow Peas with Red and Yellow Pepper

Rosemary and Sage Roasted Chicken Breast

Caramelized Onion Whipped Potato, Roasted Root Vegetable Medley

Spinach and Pancetta Stuffed Chicken Breast in Supreme Sauce

Served with Garlic Chive Butter Whipped Yukon Gold's, Haricot Vert, Roasted Tomatoes

Slow Roasted Pork Loin

Served with a Brandy Peaches and Cream Sauce, Roasted Yukon Potatoes and Broccoli Spears

Salmon with a Tomato Leek Fondue

Italian Potatoes, Balsamic Roasted Baby Carrots

Jumbo Lump Crab Cake with Shrimp and Lime Butter

Braised Greens with Farro

Braised Short Ribs

Served with a Red Wine and Herb Reduction, with Butter Whipped Potatoes and Steamed Asparagus

Seared Filet of Beef

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

Please inquire about our custom duet plated dinners that would include two choices from any menu item of beef, chicken or pork entrees. Chef will provide a quote based on the two choices.

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.

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.

Spectra Services & Policies

Management Charge and Tax

A 22% management charge plus 7% Ohio state sales tax will be applied to all food and beverage purchased. Ohio law states that the management charge is subject to sales tax. Management charge and taxes are subject to change and are not paid to the employees as a gratuity. If group is tax-exempt, Spectra must be in receipt of your tax-exempt form prior to the date of event.

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests

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.

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

Call for prices. Prices will be guaranteed three (3) months prior to the event. Spectra Catering 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.