

SPECIAL EVENTS CATERING

Corporate & Banquet Menu

513-289-7702

1151 Stone Drive
Harrison, Ohio 45030

www.nicksrest.com

Catering throughout the Tri-State Area.

General Information

Full Service Buffets Include:

- Heavy Duty Disposable Place Settings
- Pressed White Linen for Buffet Table
- Hot Food Served in Chafing Dishes
- We package leftovers for you to take home
- Complimentary Coffee for groups of 150 or more

Pricing

Prices quoted in Special Events Catering packages are secured at time of deposit. Prices are subject to change without notice, until deposit is secured.

Deposits

A deposit of \$250.00 is required to secure the services of Special Events Catering for any particular date. The decision to refund partial or full deposits upon cancellation of your party will be left to the discretion of Special Events Catering.

Guaranteed Number

Clients must contact Special Events Catering with a guaranteed number of guests no later than 10 days prior to an event. Final payment due 3 days prior to an event unless other arrangements have been made. Invoicing will be based on that guaranteed number unless the actual number is higher.

Service

Service for Wedding Receptions is complimentary for events of 150 guests or more.

Service charge for all Banquet Events are as follow:

Each Server - \$ 60.00

Carver on Site (when not included) - \$100.00

Overtime charges may be added. Special Events Catering reserves the right to determine number of personnel required.

We can Customize a Menu to stay within Your Price Range.

Feel Free to Substitute, Some Substitutions May Require an Increase in Price.

Drop Offs

Drop off deliveries are subject to availability. All food items are dropped off in disposable pans or trays. No items that are property of Special Events Catering will be left at event site unless a previous arrangement is made through Special Events Catering. Delivery charges are based on location.

Rental

Rental items such as china plates, silverware and linens are available at an additional cost upon request.

SPECIAL EVENTS CATERING

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Thank you again for considering us, and be assured that we will give your party or reception a "special touch" to make the day a complete success. --- Sincerely, Special Events Catering

CINCINNATI BUFFET

GARNISHED PLATTER OF:

- Sliced Ham
- Sliced Roast Turkey Breast
- Sliced Prime Top Round of Roast Beef Served Cold
- Imported Swiss Cheese
- American Cheese

HOT CHAFING DISHES OF: (Choose One)

- Italian Mostaccioli Provolone
- Deluxe Baked Beans

ATTRACTIVE FRESH VEGETABLE

DISPLAY OF:

- Carrot Sticks
 - Celery Sticks
 - Broccoli Florettes
 - Cherry Tomatoes
- Served with our Home-Style Ranch Dip

RELISH TRAY CONSISTING OF:

- Kosher Dill Pickles
- Green Olives
- Black Olives

CHOICE OF TWO COLD SALADS:

- Sour Cream and Dill Potato Salad
- Italian Pasta Salad
- American Potato Salad
- Creamy Cole Slaw
- Macaroni Salad
- Cottage Cheese
- Mustard Potato Salad

BUFFET ALSO INCLUDES:

- White, Rye and Wheat Breads
- Mustard
- Mayonnaise
- Heavy Duty Disposable Place Settings

Guests 50-99	Guests 100-149	Guests 150-224	Guests 225-299	Guests 300-399	Guests 400 or more
\$ 8.95 per person	\$ 8.75 per person	\$ 8.25 per person	\$ 7.95 per person	\$ 7.75 per person	\$ 7.50 per person

LEXINGTON BUFFET

CHOICE OF TWO HOT ENTREES:

- Thick Sliced Prime Top Round of Roast Beef in a Homemade Brown Gravy
- Thick Sliced Roast Turkey Breast served with a Blended Herb Sauce
- Thick Sliced Baked Ham served in a Pineapple Glaze
- Boneless Breast of Chicken in a Tarragon Herb Sauce
- Baked Cod
- Italian Mostaccioli Provolone

CHOICE OF TWO HOT SIDE DISHES:

- Seasoned Redskin Potatoes
- Baked Potato served with Sour Cream and Margarine
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Oven Roasted Potatoes
- AuGratin Potatoes
- White and Wild Rice
- Baked Macaroni and Cheese
- Traditional Stuffing
- Seasoned Green Beans
- Buttered Whole Kernel Corn
- Baby Carrots in a Honey Glaze
- Peas and Carrots

CHOICE OF COLD SALAD:

- Fresh Tossed Garden Salad with your Choice of Two Dressings (Ranch, French, Italian)
- Seasoned Fresh Fruit Salad consisting of Cantaloupe, Honey Dew, Pineapple and Strawberries (or Cherries depending on season)
- Italian Pasta Salad
- Creamy Cole Slaw
- American Potato Salad
- Sour Cream and Dill Potato Salad
- Cottage Cheese
- Attractive Fresh Vegetable display of Carrot Sticks, Celery Sticks, Broccoli Florettes, Cherry Tomatoes, and served with our Home-Style Ranch Dip

BUFFET ALSO INCLUDES:

- Fresh Baked Dinner Rolls and Margarine
- Heavy Duty Disposable Place Settings

Guests 50-99	Guests 100-149	Guests 150-224	Guests 225-299	Guests 300-399	Guests 400 or more
\$ 9.95 per person	\$ 9.75 per person	\$ 9.50 per person	\$ 8.95 per person	\$ 8.75 per person	\$ 8.50 per person

PHOENIX BUFFET

CHOICE OF TWO HOT ENTREES:

- Carved Whole Prime Top Round of Roast Beef
(Accompanied By Our Creamy Garlic Horseradish Sauce)
- Carved Whole Roast Turkey Breast
- Carved Whole Baked Ham
- Boneless Breast of Chicken in a Tarragon Herb Sauce
- Smokey Applewood Salmon
- Roast Pork Loin in Brown Mushroom Sauce

CHOICE OF THREE HOT SIDE DISHES:

- Seasoned Redskin Potatoes
- Baked Potato served with Sour Cream and Margarine
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Oven Roasted Potatoes
- AuGratin Potatoes
- White and Wild Rice
- Baked Macaroni and Cheese .
- Traditional Stuffing
- Italian Mostaccioli Provolone

- Seasoned Green Beans
- Buttered Whole Kernel Corn
- Baby Carrots in a Honey Glaze
- Peas and Carrots
- Candied Yams
- Capri Vegetable Mix in a Light Butter Sauce

BUFFET ALSO INCLUDES:

- Fresh Tossed Garden Salad with your Choice of Two Dressings (Ranch, French, Italian)
- Seasoned Fresh Fruit Salad consisting of Cantaloupe, Honey Dew, Pineapple and Strawberries (or Cherries depending on season)
- Fresh Baked Dinner Rolls and Margarine
- Heavy Duty Disposable Place Settings

Note: Additional Entree add \$3.50 per person

Guests 50-99	Guests 100-149	Guests 150-224	Guests 225-299	Guests 300-399	Guests 400 or more
\$ 12.50 per person	\$ 11.95 per person	\$ 11.50 per person	\$ 10.95 per person	\$ 10.50 per person	\$9.95 per person

PICNICS AND COOKOUTS

CALIFORNIA COOK-OUT

(Grilled on Site)

Your choice of THREE

1/4 LB ALL BEEF PATTIES

HOT DOGS

BRATTS

METTS

Tomatoes, Onions, Lettuce, Cheese Buns and Condiments

Guests 50-99	Guests 100-149	Guests 150-224
\$ 8.95 per person	\$ 8.50 per person	\$ 7.95 per person

Guests 225 or more
\$ 7.50 per person

TEXAS BBQ

SHREDDED BEEF BBQ

and

BONE IN BBQ

-OR-

ROASTED CHICKEN

Buns, Rolls & Margarine

Guests 50-99	Guests 100-149	Guests 150-224
\$ 9.95 per person	\$ 9.50 per person	\$ 9.25 per person

Guests 225 or more
\$ 8.95 per person

STEAK-OUT

(Grilled on Site)

50 person minimum

8 OZ NEW YORK STRIP STEAK

Add 4 oz. Marinated or BBQ'd
BONELESS BREAST OF CHICKEN
for \$ 3.00 per person

Rolls, Margarine & Steak Sauce

Guests 50-99	Guests 100-149	Guests 150-224
\$ 16.95 per person	\$ 16.50 per person	\$ 16.25 per person

Guests 225 or more
\$ 16.95 per person

GRILLED CHICKEN & RIBS

GRILLED BBQ BABY BACK RIBS (1/2 SLAB)

AND

4 oz. Marinated or BBQ'd
BONELESS BREAST OF CHICKEN

Rolls, Margarine

Guests 50-99	Guests 100-149	Guests 150-224
\$ 17.95 per person	\$ 17.50 per person	\$ 16.95 per person

Guests 225 or more
\$ 16.50 per person

ALSO INCLUDED WITH PICNICS & COOKOUTS

Choose FOUR of the following: (Each Additional Side Item Add \$ 1.95 per person)

- Corn on the Cob
- Baked Potato (sour cream & butter)
- Deluxe Baked Beans
- Italian Mostaccioli Provolone
- German Potato Salad
- Macaroni & Cheese
- Seasoned Green Beans
- Au Gratin Potatoes
- Oven Roasted Potatoes
- Seasoned Redskin Potatoes
- American Potato Salad
- Macaroni Salad
- Creamy Cole Slaw
- Raw Vegetables & Dip
- Italian Pasta Salad
- Fresh Fruit Salad
- Cottage Cheese
- Mustard Potato Salad
- Sour Cream and Dill Potato Salad
- Fresh Tossed Garden Salad (Ranch, French, Italian)

All Dinners Include: Heavy Duty Disposable Place Settings

CLASSIC HORS D'OEUVRES BUFFET

INCLUDES:

- Italian -OR- Swedish Meatballs .
- Buffalo Chicken Wings
- Oriental Egg Rolls served with a Sweet and Sour Sauce
- Assorted Cheeses with Crackers
- Raw Vegetables with Ranch Dip
- Finger Sandwiches

\$ 11.95 per person

FOR A MORE UPSCALE AND FORMAL LOOK

Add Carved Meats served on Silver Dollar Rolls:

- Roasted Turkey Breast.....\$ 2.50 per person
- Baked Honey Ham\$ 2.50 per person
- Top Round of Roast Beef\$ 3.00 per person

CREATE YOUR OWN HORS D'OEUVRES BUFFET

HOT HORS D'OEUVRES:

Swedish Meatballs	\$ 110.00 per 100
Italian Meatballs	\$ 110.00 per 100
BBQ Meatballs	\$ 110.00 per 100
BBQ Kielbasa Sausages	\$ 110.00 per 100
Chicken Filet Strips	\$ 110.00 per 100
BBQ Cocktail Smokies.....	\$ 110.00 per 100
Buffalo Chicken Wings.....	\$ 100.00 per 100
Petite Quiche.....	\$ 120.00 per 100
Oriental Egg Rolls	\$ 110.00 per 100
Assorted Stuffed Mushrooms	\$ 150.00 per 100
Rumaki.....	\$ 150.00 per 100

COLD HORS D'OEUVRES:

Salami Coronets	\$ 95.00 per 100
Deviled Eggs.....	\$ 100.00 per 100
Finger Sandwiches.....	\$ 100.00 per 100
Silver Dollar Sandwiches	\$ 150.00 per 100
Assorted Cold Canape	\$ 175.00 per 100

SNACK SUGGESTIONS:

Tortilla Chips with Salsa.....	\$ 1.00 per person
Assorted Cheese w/Crackers	\$ 1.50 per person
Vegetable Tray w/Ranch Dip	\$ 1.50 per person
Fruit Tray w/Fruit Dip	\$ 2.95 per person
Potato Chips.....	\$ 20.00 per box
Pretzels	\$ 20.00 per box

DESSERTS:

Regular Cookies.....	\$.95 each
Jumbo Cookies	\$ 1.50 each
Fudge Nut Brownies	\$ 1.50 each
Assorted Pie	\$ 2.50 per piece
New York Style Cheesecake ...	\$ 3.00 per slice
Specialty Cheesecake	\$ 3.50 per slice
Mini Cheesecakes	\$ 24.95 per dozen

BEVERAGES:

Coffee	\$ 10.00 per gallon
Iced Tea	\$ 10.00 per gallon
Lemonade	\$ 10.00 per gallon
Fruit Punch	\$ 10.00 per gallon
Soft Drinks	\$ 1.50 each

CHEF'S BREAKFAST SUGGESTIONS

BREAKFAST BUFFET

(Minimum of 40 People)

INCLUDES:

- Breakfast Quiche Lorraine - OR - Scrambled Eggs
- Breakfast Potatoes
- Link Sausages and Bacon
- Seasonal Fresh Fruit Salad consisting of:
Cantaloupe, Honey Dew, Pineapple and Strawberries (or Cherries depending on season)
- " Assorted Fresh Breakfast Pastries, Donuts, Muffins and Bagels with Cream Cheese and Butter
- " Chilled Fruit Juices (choice of 2) Orange, Grapefruit, Apple or Cranberry .
- Coffee

Guests 40-99 \$ 8.50 per person	Guests 100-149 \$ 7.95 per person	Guests 150-224 \$ 7.50 per person	Guests 225-299 \$ 7.25 per person	Guests 300 or more \$ 6.95 per person
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ON THE LIGHTER SIDE: CONTINENTAL BREAKFAST BUFFET

INCLUDES:

- Chilled Fruit Juices (choice of 2) Orange, Grapefruit, Apple or Cranberry
- Seasonal Fresh Fruit Salad consisting of:
Cantaloupe, Honey Dew, Pineapple and Strawberries (or Cherries depending on season) .
- Assorted Fresh Breakfast Pastries, Donuts, Muffins and
Bagels with Cream Cheese and Butter
- Coffee

Guests 0-99 \$ 5.95 per person	Guests 100-149 \$ 5.50 per person	Guests 150-224 \$ 4.95 per person	Guests 225-299 \$ 4.75 per person	Guests 300 or more \$ 4.50 per person
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SPECIAL EVENTS CATERING

A TO Z LUNCH AND DINNER SELECTIONS

For Corporate or Social Functions of less than 50 Guests

A Baked Pork Chops in Mushroom Gravy

Stuffing
Green Beans
Applesauce
Tossed Salad, Dressings, Croutons
Assorted Rolls and Margarine

B Bone in BBQ Chicken (Breasts)

Scalloped Potatoes
Mini Corn Cobbettes
Fresh Fruit Salad
Assorted Rolls and Margarine

C Beef Tips (served separate)

Wide Egg Noodles
Broccoli with Cheese Sauce
Tossed Salad with 2 Dressings
Assorted Rolls and Margarine

D Oven Roasted Chicken (Breasts)

Redskin Potatoes
Honey Glazed Baby Carrots
Tossed Salad with 2 Dressings
Assorted Rolls and Margarine

E Build Your Own

Quarter Pound Hamburgers

Dutchess Potatoes
Pasta Salad
Topper Tray (Onions, Tomatoes, Pickles,
Lettuce, Cheese)
Mustard, Mayo, Catsup, Buns

F Chicken Fettuccine Alfredo

(Diced Chicken with Fettuccine Noodles)
Capri Vegetable Mix•
(sliced Zucchini, Squash, Carrots, and French Style
Green Beans)
Romaine Caesar Salad, Croutons, and Dressings
Assorted Rolls and Margarine

G Chicken Cordon Bleu

Seasoned Herb Rice
Capri Vegetable Mix
Tossed Salad, Dressings, Croutons
Assorted Rolls and Margarine

H Boneless Breast of Chicken Parmesan

Spaghetti with Marinara Sauce served on the side
Buttered Corn
Tossed Salad, Dressings, Croutons
Garlic Bread and Margarine

I Boneless Breast of Chicken Tarragon

Redskin Potatoes
Broccoli with Cheese Sauce
Romaine Caesar Salad, Dressing, Croutons
Assorted Rolls and Margarine

J French Dip Sandwiches

Hoagie Buns
Baked Macaroni and Cheese
Sautéed Peppers and Onions
Grated Provolone Cheese
Sour Cream and Dill Redskin Potato Salad

K Honey Baked Ham in Pineapple Sauce

Au Gratin Potatoes
Green Beans
Tossed Salad with 2 Dressings
Croutons
Assorted Rolls and Margarine

L Deli Lunch

Assorted Meats and Cheese
Served with Sub Style Rolls
Soup Dujour (Oyster Crackers)
Topper Tray (Lettuce, Pickles, Tomato,
Mustard, Mayo)
Potato Chips
Pasta Salad

M Baked Lasagna

Capri Vegetable Mix (Sliced Zucchini, Squash,
Carrots and French Style Green Beans)
Tossed Salad, Dressings, Croutons
Garlic Bread and Margarine
Parmesan Cheese

N Mostaccioli Provolone Casserole

Italian Sausage in Marinara Sauce
-OR- Italian Meatballs
Fresh Italian Vegetable Medley
Tossed Salad, Dressings, Croutons
Garlic Bread Sticks, Italian Bread, and
Margarine

O Chicken Fried Rice
Oriental Egg Rolls
Sweet and Sour Sauce and Teriyaki Sauce
Fortune Cookies
Fresh Fruit Salad

P Chicken Teriyaki
Oriental Rice
Oriental Vegetable Mix
Fresh Fruit Salad
Fortune Cookies

Q Shredded Beef BBQ with Buns
Potato Chips
Cole Slaw
Hot Baked Beans
German Potato Salad

R Spaghetti
Italian Meatballs in Marinara Sauce
-OR- Italian Sausage
Broccoli with cheese Sauce
Tossed Salad, Dressings, Croutons
Italian Bread, Bread Sticks, Margarine
Parmesan Cheese

S Build Your Own Steak Hoagies
Dutchess potatoes
Hoagie Buns
Pizza Sauce and Mushroom Sauce
Topper Tray (Pickle, Lettuce, Tomato)
Sautéed Onions
Grated Provolone Cheese
Pasta Salad
Fresh Fruit Salad

T Slice Roasted Turkey in Gravy
Stuffing
Candied Yams
Tossed Salad, Dressings, Croutons
Assorted Rolls and Margarine

U Sliced Roast Beef in Gravy
Mashed Potatoes
-OR- Oven Roasted Potatoes
Green Beans
Tossed Salad, Dressings, Croutons
Assorted Rolls and Margarine

V Sliced Pork Loin in Pork Gravy
Stuffing
Honey Glazed Baby Carrots
Tossed Salad, Dressings, Croutons
Applesauce
Assorted Roll and Margarine

W Peppersteak
Herb Rice
Buttered Corn
Tossed Salad, Dressings, Croutons
Assorted Rolls and Margarine

X Breaded Baked Fish Filet
Tartar Sauce
Baked Macaroni and Cheese
Green Beans
Tossed Salad, Dressings, Croutons
Rye Bread and Margarine

Y Boneless Breast Hunter Style Chicken
Brown Sauce with Fresh Mushrooms and
Green Onions
Redskin Potatoes
Capri Mixed Vegetables
Tossed Salad, Dressings, Croutons
Assorted Rolls and Margarine

Z Bratts and Metts
Sauerkraut
Mashed Potatoes
Applesauce
Buns
Mustard and Horseradish
Assorted Rolls, Margarine and Rye Bread

*All Lunch and Dinner Selections Include
Disposable Place Settings.*

*Ask about our Wide Variety of Desserts
to compliment any Lunch or Dinner Entree.*

Guests 20-29	Guests 30-39
\$ 11.95 per person	\$ 10.95 per person

Guests 40-49	Guests 50 or more
\$ 9.95 per person	\$ 8.95 per person