

What we do

Let our expert consultants and event planners make your event special!

We will tailor our services to your needs, from simply providing food for your event, to planning it from start to finish; and everything in between. Here are some of the a-la-carte services we provide:

- **Weddings** – from appetizers and full dinner buffets, casual to upscale, as well as cakes and late-night snacks to cap off your evening
- **Celebrations** – baby showers, diaper parties and gender reveals, bridal showers, birthdays and anniversaries, receptions, open houses
- **Corporate events** – happy hours, boxed lunches, private parties
- **Cakes, cupcakes, cookies** – we produce all kinds of cakes, cupcakes, mini desserts, pies, and more!
- **Design, Decorations and Production** – we can help design your event, including securing vendors for services, preparing items for printing and diagramming the setup at your venue

If you don't see what you need listed here, please reach out for a free consultation on the needs for your event!

Contact Us

Our business address is:

**12880 Commercial Point Road
Ashville, OH 43103**

We cater events at the location of your choice.

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Web: www.rsvpeventsohio.com



Celebrate

RSVP EVENTS LTD.

***On-premise caterer for Big Darby's Ravine Banquet Facility
and can cater or deliver to the location of your choice.***

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OUR GOAL IS TO BRING YOUR VISION TO LIFE AND FOR YOUR EVENT TO BE JUST AS YOU PICTURED IT!

LET US DO THE WORK, SO YOU CAN ENJOY YOUR EVENT AND YOUR GUESTS TO THE FULLEST EXTENT.

WE BELIEVE YOU DESERVE OUR UNDIVIDED ATTENTION TO MAKE YOUR EVENT SPECIAL. WE WILL CONSULT WITH YOU AT NO CHARGE TO DISCUSS YOUR NEEDS PRIOR TO PROVIDING FAIR AND EQUITABLE PRICING.

Specialties

Drinks



If needed, we can provide iced tea, lemonade, water and coffee. We can also arrange for sodas and other drink preferences. Alcoholic beverages can be discussed as availability will be contingent upon the venue's capabilities.

Brunch



A brunch menu with fruits, pastries, sandwiches and more can be developed for a mid-day event or shower.

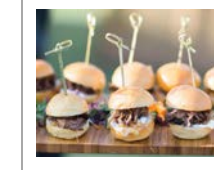
Theme "Bars"



All the fixings for your guests to build their own plate with the toppings they want!

- Salad Bar
- Fiesta Bar (Tacos)
- Pasta Bar
- Sandwich Bar

Late Night Snack



For those event that go late into the night where alcohol is served, it's nice to have some light offerings for your guests before they hit the road!

Cakes, Sweets, Etc.

Sweets, and more Sweets!

We can create sweets for events of all kinds! Check out our website for photos of some items we've made (www.rsvpeventsohio.com).

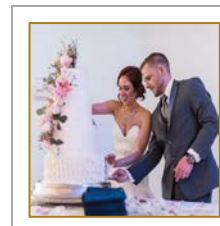
- Wedding Cakes
- Birthday Cakes, including smash cakes for 1st birthdays
- Gender Reveal and Baby Shower Cakes
- Decorated Sugar Cookies
- Traditional Cookies (chocolate chip, oatmeal raisin, snickerdoodle, peanut butter, etc.)
- Macarons
- Mini Desserts (cream horns, cream puffs, mini pies, mini 2-layer cakes, mini trifles)
- Molded Mints and Chocolates, Fudge, Truffles, Buckeyes
- Hand-Dipped Fruit or Pretzels
- Cake Pops

We can accommodate allergies and special dietary needs as necessary.

The best things in life are Sweet!

Our Services

Wedding & Reception Meals



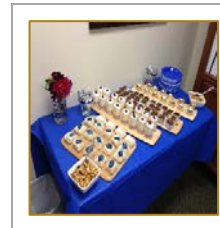
Your wedding is one of the most special days in your life, and we want the food to enhance that experience for you and your guests. We will work with you to come up with menus selected by you and will present them to match the theme of your wedding.

Celebrations



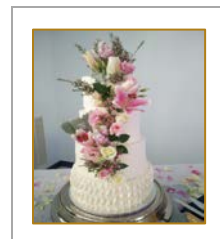
Celebrations include baby showers and diaper parties, bridal showers, birthdays and anniversaries, receptions, open houses and any other special event you might celebrate. We can simply prepare and set up the food or can help with all, including decorations!

Corporate Events



Whether you are celebrating landing a big client, promoting your business, or having a gathering for your staff, we can help! Appetizers, boxed lunches, brunches and buffet-style meals for lunch or dinner are great ways to enhance these experiences!

Cakes, Cupcakes, Cookies and More



Just need a cake, cupcakes, cookies or other sweet treat for your event? We've got you covered! From simple to sophisticated, we have had the opportunity to create some wonderful and unique pieces!

Buffet-Style Dinners

Our Approach

Your buffet will be tailored to your needs. We will meet with you to discuss options based on what you want to have at your event.

Regal Buffet

Typically, we recommend having each One Salad and One Bread selection, Two Main Course selections and Two Side Dishes or Vegetables selections. Below are some examples to choose from:

Salad and Bread	Main Courses	Sides
<ul style="list-style-type: none"> ▪ Caesar Salad ▪ Garden Salad with 2 Dressing Options ▪ Pasta Salad 	<ul style="list-style-type: none"> ▪ Marinated and Grilled Chicken Breast ▪ Herb-Roasted Pork Tenderloin Medallions ▪ Butter & Herb Seasoned Grilled Flat Iron Steak (Sliced) ▪ Vegetarian Lasagna 	<ul style="list-style-type: none"> ▪ Roasted Red Potatoes ▪ Mashed Potatoes ▪ Pepper Jack Mac & Cheese ▪ Rice Pilaf ▪ Oven Roasted Broccoli ▪ Green Beans ▪ Roasted Mixed Vegetables (carrots, zucchini, red and yellow peppers, and onion)
<ul style="list-style-type: none"> ▪ Assorted Dinner Rolls ▪ Corn Muffins ▪ Biscuits ▪ Sliced Italian Bread 		

Other Ideas

Pasta Buffet – Salad, Rolls, 1 Vegetable and 2 Pasta Entrees (Lasagna, Penne & Meatballs, Rigatoni & Chicken and Roasted Red Pepper Sauce)

BBQ – Salad, Rolls, 2 Sides and 2 Entrees (Pulled Pork or Chicken, Ham, Italian Sausage and Peppers)

Grill Party – Rolls, 2 Sides and 2 Meats (Burgers, Hot Dogs, Brats, etc.)

Small Plates

Appetizers

Appetizers are great for

- Wedding guests to enjoy while awaiting the wedding party to arrive at the reception
- Happy hour events, corporate or otherwise
- Mid-afternoon showers or receptions when lunch or dinner is not expected
- Open House events
- And more!

We recommend planning for 4-6 pieces per guest. The number of options is your choice, and we can meet to discuss your needs. Here are some thoughts for general selections:

Dips	Meat/Seafood	Vegetarian
<ul style="list-style-type: none"> ▪ Buffalo Chicken Dip with Tortilla Chips ▪ Artichoke Spinach Dip with Baguette Slices ▪ Hummus with Pita Chips ▪ Chips with Red and Green Salsa 	<ul style="list-style-type: none"> ▪ Meatballs (Swedish, BBQ or Marinara) ▪ Teriyaki Chicken Skewers ▪ Pesto Grilled Chicken Skewers ▪ Bacon Wrapped Dates ▪ Shrimp Cocktail ▪ Mini Crab Cakes 	<ul style="list-style-type: none"> ▪ Fresh Fruit Skewers ▪ Fresh Veggie Cups ▪ Mini Potato Skins ▪ Caprese Skewers (Fresh Mozzarella, Tomatoes and Basil) ▪ Mini Roasted Vegetable Quiche ▪ Fruit and Cheese Platter ▪ Fiesta Roll Ups

Other Ideas

We are open to suggestion, so if there's something specific you want – don't be afraid to ask! You should have what you want at your event!