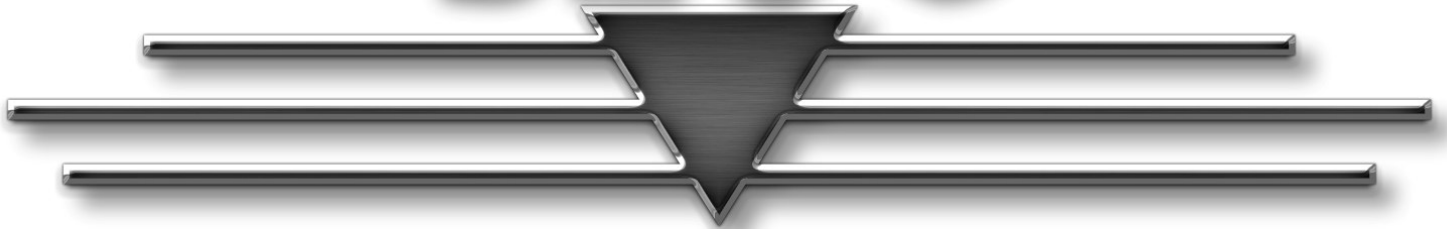


# DECO



**DECO DINING – Exclusive Caterer for  
Cincinnati Museum Center – looks  
forward to catering your next event at  
the location of your choosing.**

Please Note That These Are Sample Menus.  
Menus May Be Custom Created.  
For Details Call our Sales Representatives  
(513) 621 – DECO

## Additional Fees

<b>Delivery Fee</b>	<b>\$200</b>
<b>1 server for 5 hours</b>	<b>\$100</b>
One Server for every 20 guests	
<b>1 Catering Captain</b> (up to 5 hours)	<b>\$150</b>
<b>Sauté Chef/Carver</b> (up to 3 hours)	<b>\$150</b>
<b>Set up / Break down</b>	<b>\$250</b>
<b>House China</b>	<b>\$2/ person</b>
<b>House Flatware</b>	<b>\$1/ person</b>
<b>House Glassware</b>	<b>\$2/ person</b>
<b>House Linens</b>	<b>\$10/ Table</b>

**\$3000.00 Minimum Catering Charges**

**HORS D' OEUVRES**  
**RECEPTION OPTION #1**

**Presented Chilled**

Smoked Salmon Tartare on Pumpernickel Toast Points

Sundried Tomato Spread, Beef Tenderloin and Roasted  
Garlic Aioli Bruschetta

Spiced Pecan and Chicken Salad Tartlets

**Presented Warm**

Brie w/Raspberry & Almonds in Phyllo

Asian Vegetarian Egg Rolls with Sweet Mustard

New England Crab Cakes with Gazpacho Mayonnaise

Goat Cheese and Ratatouille Potato Cup

Herb Cheese Stuffed Mushrooms

**\$25.00 per Person**

**Beverages Additional**

**HORS D' OEUVRES**  
**RECEPTION OPTION #2**

**Victorian Cheeses Display**

Cheddar, Gorgonzola, Stilton in Port Wine,  
Brie Baked in Crout and, Feta Variety of Domestic Cheese,  
Spiced Nuts, Dried Fruit, Water Crackers, Flatbreads and  
Grissini Bread Sticks

**Flavors of the Mediterranean**

Toasted Pita Chips and European Flatbreads  
Traditional Hummus, Baba Ganoush, Herbed Feta Cheese  
Dip and Tabbouleh  
Stuffed Grape Leaves with Curried Rice  
Grilled Curry Chicken with Cucumber Mint Sauce

**Chilled Smoked Salmon**

Smoked Salmon Sides Accompanied by Capers,  
Minced Onion,  
Chopped Egg and Lavosh

**BRUSCHETTA BAR**

Sliced Tenderloin with Fire Roasted Tomatoes  
Spinach and Artichoke Spread  
Olive Tapanade  
Herbed Olive Oils and Parmesan Reggiano  
Accompanied by Italian Bread, Foccacia,  
Flat Breads and Grissini Breadsticks

**\$25.00 per Person**

**Beverages Additional**

**HORS D' OEUVRES**  
**RECEPTION OPTION #3**

**BRUSCHETTA BAR**

Sliced Tenderloin with Fire Roasted Tomatoes  
Spinach and Artichoke Spread  
Olive Tapanade  
Herbed Olive Oils and Parmesan Reggiano  
Accompanied by Italian Bread, Focaccia,  
Flat Breads and Grissini Breadsticks

**Vegetable Crudités**

Fresh Seasonal Vegetables with Roasted Red Peppers, Baby  
Carrots, Artichoke Hearts, and Asparagus

**Presented Chilled**

English Cucumber with Whipped Boursin and  
Roasted Red Pepper

Grilled Ahi Tuna with a Cucumber Relish

**Presented Warm**

Shrimp and Andouille Sausage Brochettes with Creole  
Mustard Cream

Teriyaki Beef Tenderloin with Ginger-Sesame Soy Sauce

Mini Risotto Cake with Saffron Cream

**\$25.00 per Person**

**Beverages Additional**

**SEATED Dinner with Passed Hors D Oeuvres**

**Butler Passed Hors D' œuvres**

Smoked Salmon Tartare on Pumpernickel Toast Points

Asian Vegetarian Egg Rolls with Sweet Mustard

Herb Cheese Stuffed Mushrooms

Teriyaki Beef Tenderloin with Ginger-Sesame Soy Sauce

**Baby Bibb Lettuce Salad**

With Orange Segments, sliced mushrooms, Grape Tomatoes  
and Croutons

Red Wine Vinaigrette

**Pairing of Petite Filet Mignon and Breast of Chicken**

Mushroom Demi Glace

Served with Orzo Pasta and Grilled Vegetable Mélange

**Dessert**

Chocolate Divine

**\$55.00 Per Person**

**Beverages Additional**

## **DINNER BUFFET**

### **Salads – Choice of One:**

Traditional Caesar Salad

Romaine Salad with Red Onion, Cherry Tomatoes, Mushrooms and  
Walnuts with Your Choice of Dressings

### **Entrees – Choice of Two:**

Grilled Chicken with Rosemary Cream reduction

Roasted Pork Loin with spiced Apple Relish

Sauté Chicken Marsala with Country Mushroom Blend

Roasted Sliced Breast of Turkey with Light Sage Cream Sauce

Peppercorn Roasted Top Round with Caramelized Onion au Jus

Three Cheese Stuffed Shells Topped With Marinara

### **Accompaniments Choice of One:**

Wild Rice Pilaf	Roasted New Potatoes
Saffron Rice Medley	Creamy Mashed Potatoes
Steamed Rice	Butter Parsley Potatoes
Penne Pasta Alfredo	Garlic Roasted Potatoes

### **Vegetables Choice of One:**

Sauté Green Beans  
Glaze Carrots  
Roasted Zucchini and Squash  
Seasoned Corn  
Vegetable Medley

**\$30.00 PER PERSON**

**Dessert Additional**  
**Beverages Additional**

## **STATION DINNER**

### ***Display & Passed Hors d'oeuvres - Three Stations***

#### **Display Hors d'oeuvres**

Antipasto Displays of Imported Meats and Cheeses

Marinated Vegetable Display

#### **Passed Hors D'oeuvres - Choice of Three**

Smoked Salmon Tartar on Toasted Pumpernickel Points

Mediterranean Tartlet with Artichoke, Roasted Red Pepper  
and Asiago Cheese

Stuffed Potato Cups with Goat Cheese and Ratatouille

Jumbo Lump Crab Stuffed Mushrooms

Ginger-Sesame Grilled Shrimp

Spanikopita

Chicken Pot Stickers with Spicy Soy Sauce

New England Crab Cakes with Gazpacho Mayonnaise

Mini Spinach Quiche

*Stations – Choice of Three*

**The Carvery**

Chef Carved Roast Tenderloin & Turkey  
With Sauces and Rolls  
Marinated Grilled Vegetables &  
Roasted New Potatoes

**Mediterranean Village**

Lemon Garlic Chicken and Lamb Skewers,  
Tabbouleh Salad  
Toasted Pita Chips, Hummus, Olives,  
Feta and Roasted Peppers

**Rajun Cajun**

New Orleans Style Jambalaya & Etouffee with  
Red Beans and Rice, Cajun Cole Slaw,  
Corn Muffins & Whipped Butter

**Tuscany**

Penne Pasta & Cheese Tortellini  
Presented with a choice of Sauces  
Italian Green Salad, Vegetables and  
Garlic Breadsticks

**Satay Bar**

Hoisin Glazed Tuna, Marinated & Grilled Tofu,  
Beef and Shrimp Skewers  
Sesame Grilled Vegetables and Assorted Sauces

### **Mashed Potato Martinis**

Mashed Idaho Potatoes and Whipped Sweet Potatoes

Topped with Your Selection from:

Bacon Crisps, Sour Cream, Aged Cheddar

Crumbled Gorgonzola, Snipped Chives

Ratatouille, Whipped Butter

Toasted Pecans and Brown Sugar

### **Calle Ocho**

Arroz Con Pollo,

Classic Black Beans and Rice,

Seafood Salad Cuban Style with Marinated Fish, Shrimp, and  
Calamari

Fresh Golden Pineapple Macerated in Dark Rum and Fresh  
Mint

**\$69.00 Per Person Inclusive**

Beverages Additional