



2011 Menu

PLANNING YOUR EVENT AT THE CINCINNATI MUSEUM CENTER

Booking your Event

As the exclusive event manager and caterer for the Cincinnati Museum Center, DECO looks forward to making your event memorable. A sales manager will tentatively hold a function date up to 14 days without a deposit or contract. To confirm an event as definite, a non-refundable deposit of 50% of the facility fee and 25% of the estimated food and beverage costs are required to be returned with a signed contract.

Facility

Facility fees are charged independent of food and beverage costs. While there is no food and beverage minimum – facility pricing remains unchanged regardless of your catering fees.

Guarantees

A final attendance guarantee must be specified by 12 Noon, **five** business days prior to the event. This guarantee is not subject to reduction. If a guarantee is not received five business days prior to the event, the estimated count will be used as the final guarantee. Attendance increases after the final guarantee is subject to chef's approval, who reserves the right to substitute menu items. We will prepare for 2% above the guarantee, and you will be charged whichever is greater, the guarantee or number of guests served.

Event Details

All arrangements should be finalized at least two weeks in advance of your function. A banquet event order and floor plan of your event will be submitted to you for approval. It is the client's responsibility to review all arrangements, notify your event coordinator of any changes, and return the agreement signed at least two weeks prior to the date of the function.

Payment

DECO accepts payments by money order, personal and/or corporate check, or credit card. A signed copy of the contract and **deposit of 50% of the estimated** food, beverage and rental fees is due within ten business days of a revised contract which includes catering fees. The **final balance** must be paid in full by 12 noon, four days prior to the event based on the final guaranteed number of guests. **Any additional charges** during the event will be due within 5 business days following the completion of the event.

Staffing Charge

All food and beverage is subject to a 19% staffing charge. The staffing charge is not a gratuity, but recovery against the payroll for staff servicing the event. Gratuity is offered at the sole discretion of the customer. Additional line item labor charges may still apply. Check with your sales manager for further clarification

Event Guidelines

Please see our facility event guidelines for all additional information for hosting an event at the Cincinnati Museum Center.



Pricing Does Not Include Labor Charge or Sales Tax,
Pricing Subject to Change.

BREAKFAST

CONTINENTAL BREAKFAST

MUFFINS, AND BAGELS
SWEET BUTTER, WHIPPED CREAM CHEESE, AND FRUIT PRESERVES
ORANGE JUICE
REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
SERVED WITH SUGAR, EQUAL, SWEET & LOW, HALF AND HALF, MILK

\$9.50 PER PERSON FOR TWO HOURS

\$14.50 PER PERSON INCLUSIVE OF A MID MORNING REFRESH

CORPORATE BREAKFAST

FRESH BAKED PASTRIES, MUFFINS, AND BAGELS
SWEET BUTTER, WHIPPED CREAM CHEESE, AND FRUIT PRESERVES
FRESH SEASONAL SLICED FRUIT DISPLAY
ASSORTED FRUIT YOGURTS
CRUNCHY GRANOLA
ORANGE JUICE
REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
SERVED WITH SUGAR, EQUAL, SWEET & LOW, HALF AND HALF, MILK

\$12.75 PER PERSON

HOT BREAKFAST BUFFET

FLUFFY SCRAMBLED EGGS WITH SNIPPED CHIVES
APPLEWOOD SMOKED BACON AND SAUSAGE LINKS
HERB SEASONED BREAKFAST POTATOES
FRESH BAKED PASTRIES, MUFFINS, AND BAGELS
SWEET BUTTER, WHIPPED CREAM CHEESE, AND FRUIT PRESERVES
ASSORTED YOGURTS AND CRUNCHY GRANOLA
SEASONAL FRUIT DISPLAY
ORANGE JUICE
REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
SERVED WITH SUGAR, EQUAL, SWEET & LOW, HALF AND HALF, MILK

\$15.50 PER PERSON

Breakfast buffets require a minimum of 25 guests



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SERVED BREAKFAST

PETITE QUICHE SOUFFLÉ WITH
SMOKED GOUDA, WILTED SPINACH, SAUTÉED MUSHROOMS
AND FIRE ROASTED TOMATO IN PUFF PASTRY SHELL
WITH DEVON CREAM BURRE BLANC
BREAKFAST POTATOES LYONNAISE
APPLEWOOD SMOKED BACON
FRESH FRUIT COSMOPOLITAN

\$20 / PERSON

OVEN BAKED FRITTATA
WITH GRUYERE, NUESKE BACON, CARAMELIZED RED ONION, AND ASPARAGUS
WITH TOMATO TAPENADE
SAUSAGE LINKS
POTATO AND DILL PANCAKE CRISPS
CRUNCHY GRANOLA WITH ASSORTED YOGURT

\$18 / PERSON

TRADITIONAL SCRAMBLED EGGS
WITH CHIVES AND SHREDDED AGED CHEDDAR
BACON
CRISP HASH BROWNS
FRESH CUT FRUIT

\$13/PERSON



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BEVERAGE STATIONS

By person

COFFEE

REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
SERVED WITH SUGAR, EQUAL, SWEET & LOW, HALF AND HALF, MILK

\$3 PER PERSON FOR 3 HOURS OR LESS
\$5.50 PER PERSON FOR 4 TO 6 HOURS

COFFEE, WATER AND SOFT DRINKS

BOTTLED WATER
ASSORTED CANNED COKE SOFT DRINKS
REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
SERVED WITH SUGAR, EQUAL, SWEET & LOW, HALF AND HALF, MILK

\$5 PER PERSON FOR 3 HOURS OR LESS
\$9 PER PERSON FOR 4 TO 6 HOURS

Add Assorted Bottled Juices, \$1.25 PER PERSON



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SERVED LUNCH

2 COURSE LUNCH ENTREES

PESTO MARINATED GRILLED CHICKEN BREAST
PARMESEAN MASHED POTATOES, ROASTED RED PEPPER, ZUCCHINI, AND SQUASH

CHICKEN PICCATA
SEARED BREAST OF CHICKEN WITH CAPERS AND WILD MUSHROOMS IN LEMON WHITE WINE SAUCE
ORZO PASTA PILAF, SAUTÉED HARICOT VERT WITH CRIMINI MUSHROOMS

JAMAICAN JERK DUSTED PORK TENDERLOIN
WITH CARAMELIZED SHALLOT AND MADEIRA DEMI GLACE
ROASTED YUKON GOLD POTATOES WITH SAUTÉED BROCCOLINI

MONGOLIAN BEEF
APPLE PECAN RICE PILAF AND ROASTED JUMBO ASPARAGUS

ROASTED SEASONAL SALMON FILET
WITH PETITE ZUCCHINI AND SUNBRUST SQUASH TOMATO SPIKED COUS COUS

(please select one from above)

2 COURSE DESSERTS

DOUBLE FUDGE BROWNIE
WITH RASPBERRY COOLIE

JUMBO CHOCOLATE CHUNK COOKIES
WITH WHIPPED CREAM

SEASONAL CHEESECAKE
WITH FRESH BERRIES

(Please select one from above)

REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS, SERVED WITH SWEETENERS & HALF AND HALF

\$18 PER PERSON



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3 COURSE LUNCH SALADS

MIXED FIELD GREEN SALAD
CUCUMBER, PLUM TOMATOES, RED ONION, FRESH GOAT CHEESE WITH CHAMPAGNE VINAIGRETTE

HEARTS OF ROMAINE WITH CAESAR DRESSING
CRISP CROSTINI, AND SHAVED PARMIGIANINO- REGGIANO

BABY GREENS
DRIED CHERRIES AND GORGONZOLA WITH HONEY BALSAMIC VINAIGRETTE

(please select one from above)

3 COURSE LUNCH ENTREES

ROASTED SEASONAL SALMON WITH LEMON HERB CREAM
COUSCOUS WITH TOASTED ALMONDS, BABY ZUCCHINI AND SUNBURST SQUASH

OVEN ROASTED CHOICE SIRLOIN WITH WILD MUSHROOM DEMI GLAZE
ROSEMARY BROWNED FINGERLING POTATOES AND SAUTÉED BABY CARROTS

ASIAGO AND PANKO ENCRUSTED CHICKEN BREAST WITH WHOLE GRAIN MUSTARD CREAM
YUKON GOLD AND NEW POTATO HASH WITH SAUTÉED BROWN BUTTER GREEN BEANS

PENNE A LA CIONI
SAUTÉED PORTOBELLO MUSHROOM, MARINATED TOMATO, TOASTED PINE NUTS, MAYTAG GORGONZOLA CHEESE,
FRESH MINCED GARLIC, AND SCALLIONS

(please select one from above)

3 COURSE DESSERTS

TIRAMISU
WITH ZABLIGONE AND STRAWBERRIES

DOUBLE FUDGE CAKE
WITH BANANA CRÈME ENGLAISE

CHOCOLATE CRÈME BRULE
WITH ESPRESSO WHIP CREAM

SEASONAL CHEESECAKE
WITH FRESH BERRIES

(Please select one from above)

REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS, SERVED WITH SWEETENERS & HALF AND HALF

\$22 PER PERSON



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LUNCH BUFFETS

DELI BUFFET

SHAVED ROAST BEEF, SMOKED TURKEY, AND
BLACK FOREST HAM
PROVOLONE, SWISS AND CHEDDAR CHEESES
ASSORTED ARTISAN BREADS
SLICED BEEFSTEAK TOMATOES AND LEAF LETTUCE FILET
DIJON MUSTARD AND MAYONNAISE
CRISP DELI PICKLES
FRESH TOSSED GARDEN SALAD
SOUP D JOUR
CORKSCREW PASTA SALAD WITH VEGETABLE CONFIT
FRESHLY BAKED CHOCOLATE CHUNK COOKIES

WRAPPERS PLATTER

SHANGHAIS GRILLED CHICKEN WRAPPER,
TUSCAN PORTOBELLO WRAPPER, SMOKED TURKEY AND WHIPPED AVOCADO WRAPPER
FRESH TOSSED GARDEN SALAD
SOUP D JOUR
PENNE PASTA SALAD WITH VEGETABLE CONFETI
FRESHLY BAKED CHOCOLATE CHUNK COOKIES

RIO GRANDE

SOFT FLOUR TORTILLAS WITH BAR-B-QUE SKIRT STEAK
SWEET ONIONS AND BELL PEPPER STRIPS
WHIPPED GUACAMOLE, JALAPENO PEPPERS, PICO D GALLO, AND SOUR CREAM
REFRIED PINTO BEANS
CILANTRO – LIME RICE
CORN TORTILLA CHIPS WITH QUESO DIP
CINNAMON CHURRO CRISPS

UNION TERMINAL

GRILLED BONELESS CHICKEN BREAST
WITH FRESH PICO DE GALLO
SAFFRON RICE
STEAMED BABY ZUCCHINI AND SUNBURST SQUASH
CRISP TOSSED GARDEN SALAD
FRESH BAKED ROLLS AND WHIPPED BUTTER
SEASONAL SLICED FRUIT DISPLAY
FRESHLY BAKED CHOCOLATE CHUNK COOKIES



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LITTLE ITALY

VEGETABLE BAKED PENNE PASTA AND SEARED CHICKEN MARSALA WITH WILD MUSHROOM BLEND
HOUSE MARINATED VEGETABLE ANTIPASTO
ITALIAN GREEN SALAD WITH RED WINE VINAIGRETTE
WARM SOFT BREADSTICKS
SHAVED PARMESAN CHEESE AND RED PEPPER FLAKES
MINI CHOCOLATE CHIP CANNOLIS AND CRISP BISCOTTI

THE HEARTLAND

SLOW ROASTED TURKEY BREAST AND HEARTY MEATLOAF WITH HOME-STYLE PAN GRAVY
YUKON GOLD SMASHED POTATOES
SWEET CORN O'BRIAN
COUNTRY STYLE GREEN BEANS WITH DICED HAM AND CAREMLIZED ONION
CRANBERRY SAUCE
CORNBREAD MUFFINS
FRUIT PIE SELECTION

ALL BUFFETS \$20.00 PER PERSON

REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS, SERVED WITH SWEETENERS & HALF AND HALF

Lunch Buffets require a minimum of 20 guests.



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BOX LUNCHES

*PLEASE CHOOSE TWO OF THE FOLLOWING

SUMMER PICNIC GRILLED CHICKEN SANDWICH

GRILLED BALSAMIC CHICKEN BREAST WITH HONEY MUSTARD, CRISP ITALIAN SLAW AND FRESH ROMA TOMATOES
ON A CIABATTA ROLL

TABBOULEH HUMMUS PITA WRAP

HUMMUS TOGETHER WITH FLUFFY TABBOULEH SALAD AND BABY GREENS, TOPPED WITH ROASTED RED PEPPERS, RED
ONION AND ENGLISH CUCUMBER ON A WHOLE WHEAT PITA POCKET

SMOKEHOUSE CLUB SANDWICH

SHAVED SMOKED TURKEY AND BLACK FOREST HAM WITH NUESKE BACON, SLICED SWISS AND CHEDDAR CHEESES, TOPPED
WITH LEAF LETTUCE, PLUM TOMATOES, AND CHIPOTLE BBQ SAUCE ON A BUTTER CROISSANT

ITALIAN DELI SANDWICH

CAPACOLA, HAM, SALAMI, PROVOLONE, ROMA TOMATO AND LETTUCE ON FOCCOCIA

COUS COUS SALAD OF SMOKED CHICKEN, BLACK BEANS, RED ONION, AND ORANGE SEGMENTS

WITH CILANTRO CITRUS VINAIGRETTE
SERVED WITH FRESH FRUIT AND COTTAGE CHEESE

(please select up to two above)

\$15 EACH

BOX LUNCHES INCLUDE SANDWICH, CHIPS, WHOLE FRUIT, CHOCOLATE CHUNK COOKIE AND SOFT DRINK



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EXECUTIVE PACKAGES

CONTINENTAL BREAKFAST

\$9.50 PER PERSON

MORNING SNACK

ASSORTED GRANOLA AND NUTRIGRAIN BARS
\$4 PER PERSON

LUNCH

BUFFET LUNCH
\$20 PER PERSON

SERVED TWO COURSE LUNCH
\$18 PER PERSON

SERVED THREE COURSE LUNCH
\$22 PER PERSON

AFTERNOON SNACK

SNACK ATTACK
INDIVIDUAL BAGS OF ASSORTED CHIPS AND PRETZELS
SELECTION OF BAKED COOKIES
\$4 PER PERSON

HEALTHY CHOICE BREAK
ASSORTED ENERGY AND NUTRIGRAIN BARS
WHOLE FRESH FRUIT
OATMEAL RAISIN COOKIES WITH WALNUTS
\$6 PER PERSON

APPETIZER BREAK
DOMESTIC CHEESE DISPLAY GARNISHED WITH RED GRAPE CLUSTERS
VEGETABLE CRUDITÉS WITH DIP
\$6.25 PER PERSON

ALL DAY COFFEE, WATER AND SOFT DRINKS

BOTTLED SPRING WATER
ASSORTED CANNED COKE SOFT DRINKS
REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS
SERVED WITH SWEETENERS & HALF AND HALF

\$9 PER PERSON FOR 7 HOURS

PACKAGES \$44.50 - \$50.25 PER PERSON



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SNACKS

MORNING AND AFTERNOON SNACKS

SNACK ATTACK

INDIVIDUAL BAGS OF ASSORTED CHIPS AND PRETZELS
SELECTION OF FRESH BAKED COOKIES
ASSORTED CANNED SODA AND BOTTLED WATER
\$6 PER PERSON

CORPORATE BREAK

SELECTION OF FRESH BAKED COOKIES AND FUDGE BROWNIES
COFFEE, DECAF COFFEE, AND HOT TEA
CREAM AND SWEETENERS
ASSORTED CANNED SODA AND BOTTLED WATER
\$7.25 PER PERSON

HEALTHY CHOICE BREAK

ASSORTED GRANOLA AND NUTRIGRAIN BARS
WHOLE FRESH FRUIT
FRESH BAKED OATMEAL RAISIN COOKIES
ASSORTED CANNED SODA AND BOTTLED WATER
\$7.50 PER PERSON

APPETIZER BREAK

DOMESTIC CHEESE DISPLAY GARNISHED WITH RED FLAME GRAPE CLUSTERS
CRISP VEGETABLE CRUDITÉS WITH GARDEN HERB DIP
ASSORTED CANNED SODA AND BOTTLED WATER
\$8.25 PER PERSON

SNACKS ARE SERVED FOR ONE HALF HOUR.



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BEVERAGE PROGRAM

PREMIUM BAR PACKAGE

CHIVAS REGAL SCOTCH, MAKER'S MARK BOURBON, ABSOLUT VODKA,
BACARDI RUM, TANGUERAY GIN,
BLACKSTONE CHARDONNAY AND MERLOT
BUDWEISER, BUD LITE, SAMUEL ADAMS AND SAMUEL ADAMS LITE, HEINEKEN, ASSORTED SODAS, JUICES AND BOTTLED WATER

UP TO TWO HOURS \$19 PER PERSON
EACH ADDITIONAL HOUR \$5 PER PERSON

STANDARD BAR PACKAGE

DEWAR'S SCOTCH, JIM BEAM BOURBON, SMIRNOFF VODKA,
BACARDI RUM, GORDON'S GIN
BLACKSTONE CHARDONNAY AND MERLOT
BUDWEISER, BUD LITE, ASSORTED SODAS, JUICES AND BOTTLED WATER

UP TO TWO HOURS \$16 PER PERSON
EACH ADDITIONAL HOUR \$4 PER PERSON

CORDIAL BAR PACKAGE ADD ON

DRAMBOUIE, FRANGELICO, KAHLUA, GRAND MARNIER, BAILEY'S IRISH CREAM, AMARETTO

UP TO TWO HOURS \$4 PER PERSON
EACH ADDITIONAL HOUR \$2 PER PERSON

WINE AND BEER BAR PACKAGE

BLACKSTONE CHARDONNAY AND MERLOT
BUDWEISER, BUD LITE, ASSORTED SODAS, JUICES AND BOTTLED WATER

UP TO TWO HOURS \$15 PER PERSON
EACH ADDITIONAL HOUR \$3 PER PERSON

SODA AND WATER PACKAGE

ASSORTED CANNED SODAS
AND BOTTLED WATER

UP TO TWO HOURS \$4 PER PERSON
EACH ADDITIONAL HOUR \$2 PER PERSON

SIGNATURE COFFEE STATION

FRESHLY BREWED COFFEE, SELECT TAZO TEAS, MONIN FLAVORED
SYRUPS, WHIPPED CREAM, SHAVED CHOCOLATE, AND ROCK CANDY SUGAR STICKS

FIRST HOUR \$5 PER PERSON
EACH ADDITIONAL HOUR \$2 PER PERSON



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INTERNATIONAL COFFEE BAR

FRESHLY BREWED COFFEE, KAHLUA, GRAND MARNIER, BAILEY'S IRISHM CREAM, SAMBUCCA, AMARETTO DI SARONNO, WHIPPED CREAM, SHAVED CHOCOLATE, CINNAMON STICKS AND ROCK CANDY SUGAR STICKS

FIRST HOUR \$8 PER PERSON
EACH ADDITIONAL HOUR \$4 PER PERSON

CONSUMPTION AND CASH BAR PRICING

PREMIUM BRAND COCKTAILS	\$6.50
STANDARD BRAND COCKTAILS	\$5.50
PREMIUM BEER	\$5.50
STANDARD BEER	\$4.25
HOUSE WINE	\$5.50
SOFT DRINKS	\$2.00
BOTTLED WATER	\$2.00

UPGRADE WINE – PRICED PER BOTTLE

	<u>WHITE</u>
PINOT GRIGIO, DANZANTE	\$32.00
FAMSEL SAUVIGNON BLANC, TRINCHERO	\$32.00
WHITE RIESLING, J LOHR	\$30.00
NAPA CHARDONNAY EST, BERINGER LUX	\$46.00

	<u>RED</u>
PINOT NOIR, LATOUR	\$40.00
W's SYRAH, COVEY RUN	\$35.00
MERLOT, CONCANNON	\$32.00
CABERNET SAUVIGNON, OBERON	\$54.00

Please inquire for additional wine selections

CASH AND CONSUMPTION BARS REQUIRE ONE BARTENDER PER EVERY 100 GUESTS,
\$150 FOR UP TO FOUR-HOURS, AND \$35 FOR EACH ADDITIONAL HOUR.



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TRAY PASSED HORS D' OEUVRES

HOT

CREAMY TOMATO SOUP, MINIATURE GRILLED CHEESE ON SOURDOUGH
TURKEY SAMOSAS SEASONED LIGHTLY WITH INDIAN SPICES
EDAMAME DUMPLING WITH PICKLED GINGER
TRUFFLED RISOTTO CAKE TOPPED WITH SUNDRIED TOMATO TAPENADE
WHIPPED HERB CHEESE STUFFED CREMINI MUSHROOM
CRAB STUFFED BABY BELLA MUSHROOM
GRILLED BUTTERNUT SQUASH SKEWER WITH CRUMBLD PUMPKIN SEEDS
TORTILLA CRUSTED CHICKEN SKEWER WITH MOLE SAUCE
PETITE MARYLAND CRAB CAKE WITH ROASTED SWEET PEPPER AIOLI
WARM POLENTA CUPS WITH FONTINA AND TOMATO RELISH
GRILLED CHICKEN AND SMOKED JARLSBERG QUESADILLA WITH CHIPOTLE SALSA
CRISPY TURKEY POT STICKER WITH SWEET CHILI SAUCE
ARGENTINE BEEF SKEWER WITH CHILI LIME MANGO SAUCE
BRIE WITH RASPBERRY AND TOASTED ALMONDS IN PHYLLO
SHRIMP AND ANDOUILLE SAUSAGE SATAY WITH DIJON CREAM
TUNA TARTAR ON A SPICED FRIED WONTON SHELL
ARTICHOKE AND PARMESAN PROFITEROLE

COLD

COFFEE ENCRUSTED TENDERLOIN, YUCATAN TOMATO CHUTNEY
PEPPER-SEARED AHI TUNA, ASIAN SEAWEED
VIETNAMESE SPRING ROLL WITH SWEET GINGER SOY
BRUSCHETTA WITH HUMMUS AND TABBOULHI
GRILLED TENDERLOIN ON CROSTINI, STILTON AND CARAMELIZED ONION
SCOTTISH SMOKED SALMON, CAPERBERRY WITH LIME INFUSED CREAM CHEESE
SALMON TARTAR ON PUMPERNICKEL POINTS WITH CILANTRO CRÈME FRAICHE
GRILLED SESAME SHRIMP SKEWER WITH BRAISED BOK CHOY
BLT STUFFED CHERRY TOMATO
SPECIAL LUMP CRAB AND CHOPPED ARTICHOKE CROSTINI WITH ROASTED PEPPERS
TUNA AND SALMON CEVICHE WITH CILANTRO CRÈME FRAICHE
SMOKED CHICKEN AND MANGO WITH WHIPPED AVOCADO MOUSSE
CRUMBLD BLUE CHEESE AND DRIED CHERRIES IN ENDIVE WITH BALSAMIC CARAMEL
WILD MUSHROOM HUMMUS ON HERB PITA ROUND DRIZZLED WITH TRUFFLE OIL
GRILLED SHRIMP ON A TORTILLA CRISP WITH ROASTED SWEET CORN SALAD
FRESH MOZZARELLA, ROMA TOMATO, AND HAWAIIAN BASIL ON A GARLIC TOASTED BAGUETTE
ENGLISH CUCUMBER WITH BOURSIN AND ROASTED PEPPERS
GOLDEN TOMATO GAZPACHO

CHOOSE ANY 3

\$10 PER PERSON FOR ONE HOUR

CHOOSE ANY 5

\$15 PER PERSON FOR ONE HOUR

**Chef will prepare one piece per person per selection



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STATIONARY HORS D' OEUVRES

VICTORIAN CHEESE DISPLAY

AGED CHEDDAR IN GUINNESS, STILTON IN PORT WINE, DERBY SAGE, STRIPPED JACK, TOMATO BASIL INFUSED FETA SPICED NUTS, DRIED FRUITS, WATER CRACKERS, CHICAGO FLATBREADS, AND GRISSINI BREADSTICKS

VEGETABLE DISPLAY

HOUSE MARINATED VEGETABLE DISPLAY OF ARTICHOKE HEARTS, ASPARAGUS SPEARS, MILD CHERRY PEPPERS, KALAMATA OLIVES, SUGAR SNAP PEAS, AND BABY CARROTS

SEASONAL SLICED FRUIT DISPLAY

BEAUTIFULLY PRESENTED SEASONAL MELONS, GOLDEN PINEAPPLE, PLUMP STRAWBERRIES, KIWI, MANGO AND SEEDLESS RED FLAME GRAPES

\$6 PER PERSON FOR ONE HOUR

BRUSCETTA STATION

WILTED SPINACH AND ARTICHOKE CREAM SPREAD,
FRESH ROMA TOMATO, MOZZARELLA AND BASIL,
GIANT WHITE BEAN PUREE WITH TRUFFLE OIL AND PARMESAN,
SUNDRIED TOMATO TAPANADE,
SHREDDED PARMESAN AND HERB SEASONED OILS
BAGUETTES, CHICAGO FLATBREADS, GRISSINI BREADSTICKS, AND ASSORTED TABLE CRACKERS

MEDITERRANEAN STATION

ROASTED BABA GHANOUSH, FLUFFY TABBOULEH SALAD, AND HERB SPICED HUMMUS,
SPANISH OLIVE BLEND WITH CANDIED LEMON ZEST AND PICKLED GINGER, MEDITERRANEAN STUFFED GRAPE LEAVES
FILLED WITH
CURRIED BASMATI RICE,
AND GRILLED LEMON GARLIC CHICKEN WITH CRUSHED MINT TZATZIKI
FLATBREADS, LAVASH AND ARTISAN LOAVES

ADD INTERNATIONAL CHEESES AND CURED MEATS
\$5 PER PERSON

SMOKED SALMON

CHILLED ALASKAN WHOLE SALMON DISPLAY
CHOPPED EGG, CAPER BERRIES, MINCED RED ONION, DILL AIOLI AND LAVASH
FLATBREADS, LAVASH AND ARTISAN LOAVES

\$12 PER PERSON FOR ONE HOUR



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SERVED DINNER

SALAD

TRADITIONAL CAESAR SALAD
WITH GRILLED CRUSTINI, SHAVED PARMESEANO REGIANO AND CREAMY CAESAR DRESSING

MIXED GREENS
WITH SUNFLOWER SEEDS, RED GRAPES, AND CRUMBLD GORGONZOLA

BISTRO CHOPPED SALAD
WITH BACON, TOMATO, RED ONION, AND FETA ATOP CRISPY ROMAINE LETTUCE

BABY SPINACH SALAD
WITH HARDBOILED EGGS, ROMA TOMATO WEDGE, CRUMBLD FETA, AND WARM BACON VINAIGRETTE

CAPRESE SALAD
VINE RIPENED RED AND YELLOW TOMATOES, FRESH MOZZARELLA CHEESE AND BASIL WITH
FIFTEEN YEAR AGED BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL AND CRACKED BLACK PEPPER

(please select one from above)

DINNER ENTREES



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OVEN ROASTED CHICKEN
WITH CHAMPAGNE CREAM
CREAMY MUSHROOM RISOTTO
SAUTEED BROCCOLI RAAB

PECAN CRUSTED CHICKEN
CRUCHED PECANS AND FRESH CRANBERRY COMPOTE
POTATO GALETTE
GREEN BEAN AND JULIENE ROOT VEGETABLE SAUTE

CHICKEN FLORENTINE
HERBED BABY SPINACH, TOMATO CONCASSE
GARLIC MASHED POTATOES
ROAST ASPARAGUS WITH ROASTED PEPPER BURRE BLANC

ROASTED PORK LOIN
WARM HONEYCRISP APPLES
WILD RICE PILAF
GRILLED SQUASH AND ZUCCHINI WITH RED PEPPERS

BONE IN PORK CHOP
DUCHESS POTATO
ASSORTED BRAISED GREANS

GRILLED ATLANTIC SALMON
CHARRED SCALLION CREAM AND SEARED LEMON
COUS COUS SLAND
WHIPPED CALIFLOWER

OVEN ROASTED SOCKEYE SALMON
LEMON BASIL PESTO
BLACK OLIVE ORZO PASTA
SEASONAL VEGETABLE SELECTION

BLACK SABLE FISH
CAVIER CREAM
SAFFRON BROWN RICE
GRILLED RATTATIOULI

\$37 PER PERSON FOR THREE COURSE DINNER

BEEF OPTIONS:



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BEEF FILET

RICH MADERIA DEMI
DAPHNOISE POTATO
HAIR COVERT

BEEF RIBEYE

HORSERADISH CREAM
BUTTER SMASHED RED POTATOES
SEASONAL VEGETABLE MEDLY

STRIP STEAK

PORT WINE DEMI GLAZE
DILL ROASED YUKON GOLDS
CARAMLEIZED BRUSSEL SPROUTS

Add \$5 per Person

DUET OPTIONS:

ROASTED FILET AND CRAB CAKE

LEMON AND RED PEPPER COOLIE
CREAMED SWEET CORN HASH
OVEN ROASTED ASPARAGUS

FIRE ROASTED FILET AND GRILLED CHICKEN BREAST

BORDELAISE SAUCE
WID MUSHROOM RICE PILAF
CALIFORNIA VEGETABLE BLEND

ADD \$10 PER PERSON

(Please select one from above)

DESSERT

CHOCOLATE LAVA CAKE



Pricing Does Not Include Labor Charge or Sales Tax,
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WHIPPED HEAVY CREAM AND HAWAIIAN FRUITS

INDIVIDUAL PECAN TART
BOURBON CRÈME ANGLAISE AND CARAMEL WHIPPED CREAM

INDIVIDUAL FLOURLESS CHOCOLATE CAKE
MANGO SAUCE, SEASONAL FRUIT CONFETTI AND FRESH CHOPPED MINT

VANILLA PANNA COTTA
ROASTED PISTACHIO, HOUSE MADE BURNT CARAMEL, AND FRESH RASPBERRIES
WITH PECAN STUDDERD PRALINE

CRÈME BRULE
SEASONAL FRESH BERRIES AND CHOCOLATE STRAWS

RASPBERRY LEMON TART
RASPBERRY COOLIE SAUCE AND FRESH BERRIES

SEASONAL CHEESECAKE
WITH FRESH BERRIES

ASSORTED FRESH BERRIES AND FRUITS (SEASONAL)
SWEET MARSALA ZABAGLIONE AND MICRO MINT

(Please select one from above)

REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS, SERVED WITH SWEETENERS & HALF AND HALF



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DINNER BUFFETS

ITALIAN BUFFET

CHOPPED ROMAINE SALAD, BACON CRUMBLES, HARD BOILED EGG, ENGLISH CUCUMBER, AND RED WINE VINAIGRETTE
FIRE ROASTED PEPPERS WITH CREAMY FRESH MOZZARELLA AND MARINATED OLIVES
CHEESY PENNE BAKE WITH DICED TOMATOES, CHOPPED BASIL AND GARLIC
PORCINI DUSTED CHICKEN BREAST
SEASONED TUSCAN POTATOES
VARIETY OF BREADS
CLASSIC TIRAMISU WITH RASPBERRY SAUCE AND ESPRESSO WHIPPY

AMERICANA BUFFET

ICEBERG LETTUCE WEDGES WITH THOUSAND ISLAND OR BLUE CHEESE DRESSING
CARVED CHOICE SIRLOIN
GRILLED CHICKEN WITH ROSEMARY AND GARLIC MARINADE
BLACK DIAMOND CHEDDAR MACARONI AND CHEESE
SAGE AND MUSHROOM CORNBREAD STUFFING
STRING BEANS
BUTTERMILK BISCUITS
ASSORTED FRUIT PIES

CLASSIC BISTRO

CHOP SALAD WITH BACON, TOMATOES,
AND BLUE CHEESE CRUMBLES
CHAMPAGNE VINAIGRETTE
ROASTED ATLANTIC SALMON LEMON BURRE BLANC
BONELESS ROTISSARE CHICKEN
ROAST ASPARAGUS WITH LEMON ZEST
BRAISED FENNEL POTATO BAKE
CRISPY FRENCH BAGUETTE
DOUBLE CHOCOLATE CAKE

MEDITERRANEAN BUFFET

CHILLED TOMATO CUCUMBER FETA SALAD
MORACCAN BROILED CHICKEN
CAVATAPPI WITH CARAMELIZED VEGETABLE RELISH
MEDITERRANEAN COUSCOUS AND LENTIL SALAD
GRILLED PITA BREAD
SLICED FRUIT AND STRAWBERRIES WITH BALSAMIC SYRUP

ALL BUFFETS \$35 PER PERSON

REGULAR COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS, SERVED WITH SWEETENERS & HALF AND HALF

Dinner Buffets require a minimum of 30 guests.



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RECEPTION STATIONS

TASTE OF INDIA

SEARED DICED CHICKEN STEWED IN TIKKA MASALA AND HEAVY CREAM
BASMATI RICE COOKED WITH LENTILS, CASHEW NUTS AND INDIAN SPICES
CHICKPEAS WITH CARAMELIZED VIDALIA ONION, CHOPPED TOMATO, AND CILANTRO
GRILLED SPICE NAAN
RICH TOMATO YOGURT
SPICED MANGO CHUTNEY

ITALIAN INSPIRATION

ROMAN STYLE ARTICHOKE SALAD WITH SWEET ROASTED PEPPERS AND GRATED PARMESAN
CRISP EGGPLANT PARMESAN WITH VINE-RIPENED TOMATOES
TRI COLOR BOWTIE PASTA WITH CARAMELIZED VEGETABLE BOLOGNESE
BRAISED CHICKEN FRANCESE WITH LEMON, CAPERS, AND FRESH CHOPPED PARSLEY

ASIAN FLAVORS

BRAISED BOK CHOY, NAPA CABBAGE, SHREDDED SWEET CARROT, ENGLISH CUCUMBER,
CHOPPED GREEN ONION, AND SESAME VINAIGRETTE
STIR FRIED DICED CHICKEN LETTUCE WRAPS
WITH CARROTS, BEAN SPROUTS, CHOPPED PEANUTS AND THAI PEANUT SAUCE
SHRIMP PAD THAI
STIR FRIED JASMINE RICE WITH CRUNCHY VEGETABLES

FLAVORS OF FLORENCE

RIGATONI
SWEET SAUSAGE CRUMBLES, CARAMELIZED GARLIC, AND RAPINI
OVEN FIRED VEGETABLES WITH BOLOGNESE SAUCE AND TOASTED PINE NUTS
GRILLED CHICKEN TOSSED WITH PENNE PASTA WITH ROASTED TOMATO AND CARAMELIZED EGG PLANT
GARLIC BREAD

CARVERY

SERVED WITH A SELECTION OF SAUCES AND MUSTARDS, ROLLS AND CONDIMENTS
COMPLIMENTED BY SEASONAL GRILLED VEGETABLE AND ROASTED POTATOES
CHOOSE ONE
CHOICE TOP SIRLOIN OF BEEF
OVEN ROASTED TURKEY BREAST
JAMAICAN JERKED ROAST PORK LOIN



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RAJUN CAJUN

SAUTÉ OF DICED CHICKEN, ANDOUILLE SAUSAGE WHEELS AND GRILLED SPICY SHRIMP
TOSSED WITH A CHOICE OF NEW ORLEANS STYLE JAMBALAYA OR ETOUFFEE SAUCE
DIRTY RICE AND RED BEANS, CAJUN SEASONED COLE SLAW
FRESH BAKED HONEY CORN MUFFINS AND
WHIPPED SWEET BUTTER

SATAY BAR

HOISIN GLAZED TUNA
TAMARI SOY MARINATED AND GRILLED TOFU
HONEY BEEF SKEWERS
LEMONGRASS SCENTED SHRIMP
SESAME GRILLED VEGETABLES
DIPS:
PEANUT SAUCE, SPICY TERIYAKI
AND GINGER SESAME SOY SAUCE

SALAD MARTINIS

FRESH BLACK BEAN AND BROWNE CORN SALSA TOPPED WITH CRISP COCONUT SHRIMP
MESCLUN MIX TOPPED WITH FETA CHEESE CRUMBLE AND ARTICHOKE
MINI PENNE, ROASTED YELLOW AND RED PEPPERS TOPPED WITH GRILLED CHICKEN
PRESENTED WITH HERB VINAIGRETTE & HONEY BALSAMIC

CALLE OCHO

ARROZ CON POLLO
MARINATED CHUNKS OF CHICKEN BREAST BRAISED IN SAFFRON CREAM
WITH ROASTED PEPPER, TOMATO, AND GREEN PEAS
CLASSIC BLACK BEAN AND RICE CASSEROLE
CUMIN SEAFOOD SALAD CUBAN STYLE
WITH MARINATED WHITE FISH, SHRIMP, AND CALAMARI
GOLDEN PINEAPPLE MACERATED IN DARK RUM
AND FRESH MINT

\$45.00 per person for any 3 stations for 1.5 hours
\$60.00 per person for any 4 stations for 1.5 hours



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DESSERT STATION

SWEET TABLE

FRENCH PASTRIES
CHEESECAKE
FRUIT TARTS
CREAM PUFFS AND TORTES
LEMON SQUARES
RASPBERRY BARS
MINI CHOCOLATE CHUNK COOKIE
SILVER SAMOVAR COFFEE AND TEA SERVICE
\$9.50 per person

HEAVENLY CHEESECAKE BAR

NEW YORK CHEESE CAKE
BOURBON PECAN CHEESE CAKE
CAPPUCCINO WHITE CHOCOLATE CHEESE CAKE
NEAPOLITAN CHEESE CAKE
\$11.00 per person



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EVENT GUIDELINES

AUDIO VISUAL SERVICES

Cincinnati Museum Center has In House Audio Visual equipment available for rental. If you need equipment such as podium, microphone, flipchart, etc., please contact your event sales representative. Renting the Museum Center equipment includes the set up and teardown of the equipment, as well as one of our trained technicians showing you the proper operation of said equipment, if required. Audio Visual equipment which cannot be provided in-house can be arranged through an outside company either through your event sales representative or independently. If requested at least two weeks in advance, Museum Center Audio Visual staff can be dedicated to your event for an hourly fee.

You may also bring your own equipment to use. Be aware that if you provide your own equipment, Museum Center cannot be responsible for it.

GRAND ROTUNDA: Due to the unusual acoustics in the Rotunda area, Museum Center accepts no responsibility for the sound quality of systems brought in through outside sources.

BANNERS AND SIGNAGE

Banners can be installed by the Museum Center Engineering Staff Prior to your event at the entrance of the Losantiville Café, Cincinnati Dining Room, Collett Gallery, Reakirt Auditorium or Newsreel Theater. It is possible to hang banners in the Rotunda, due to the difficulty of hanging banners in this area; you will be charged a higher rate for this service. In any case, Museum Center must be in receipt of your banner at least one week prior to your event. The location where your banner will be hung is subject to Museum Center approval. All signage should be light-weight material, suitable for hanging indoors, with roping and grommets. No signage may be hung outdoors, unless renting the entire facility. Pricing for Banner Hanging is as follows:

Grand Rotunda

One to three banners \$500 EACH BANNER

Private Dining Areas

One to three banners \$100 EACH BANNER



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Complex or custom designed displays will be charged on an hourly basis to cover lift, time and labor.

- Signage is hung and removed during regular business hours. Special requests may incur additional fees.
- It is the Client's responsibility to pick up signage within 3 business days after the event, or it may be discarded.
- No banners, posters or signs may be hung by anyone other than facility staff.

Signage is most commonly hung in the following locations dependant upon facility usage:

- Above the entrance to Losantiville Cafe – maximum dimensions are 151.5" wide by 50.5" high.
- Above the Concessions Area (Reakirt Auditorium) – maximum dimensions are 123"wide by 41"high.

BARTENDER FEES

Cash and Consumption Bars require one bartender per every 75 guests up to 200 guests, then approximately one additional bartender for every 100 guests thereafter. \$150 for each bartender up to Four-hours and \$35 for each additional hour.

COAT CHECK

At the clients' request, coat check will be provided in seasonal weather with one attendant per 150 guests, \$85 for up to four-hours, and \$35 for each additional hour.

DANCE FLOORS

The Cincinnati Museum Center owns and maintains a dance floor which is available for rental on a first come first served basis. A total of forty nine 3' x 3' squares are available for \$19.25 each. Contact your event sales representative to determine availability for your event date.

Dance Floor Pricing

12x12 - \$308.00

15x15 - \$481.25

18x18 - \$693.00

21x21 - \$943.25

DECORATIONS

Decorations, posters, signs or displays brought into the Cincinnati Museum Center must be approved before the event. Items may not be attached to walls, windows, drapes and/or columns. The following machines are not permitted: Snow, Fog or Bubble. No open flame décor is permitted. Balloons are permitted only in certain areas with restrictions. Charges may apply if a lift is required to remove any balloons from the ceilings. **ALL ITEMS BROUGHT TO CINCINNATI MUSEUM CENTER MUST BE REMOVED IMMEDIATELY FOLLOWING YOUR EVENT.**



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STANDARD SET UP

Continental Breakfast / Break out Session

One Registration / Display table, Buffet / Beverage tables, Theater – style seating.

Served or Buffet Luncheon

One Registration / Display table, buffet Tables, 100% guest seating at five foot rounds draped with house linens (white or black square overlays) with eight to ten chairs at each table.

Served or Buffet Dinner

One Registration/ Display table, buffet tables, 100% guest seating at five foot rounds draped with house linens (white or black 120” round linens) with eight to ten chairs at each table.

Cocktail or Hors D Oeuvres Reception

One registration / display table, buffet / beverage tables, cocktail seating varied based on menu requirements.

STANDARD TIMELINE

Cincinnati Museum Center is available for events from 5 AM – 1 AM. Food and Beverage events will be booked for the following event windows.

The sellable window for a Breakfast or
The sellable window for a Cocktail
The sellable window for a Three Course
The sellable window for a Station
The Sellable window for a Four-course

Lunch event is two hours
Reception event is one hour
Dinner event is three hours
Reception event is three hours
Dinner event is four hours

Should the client request to extend the event time, there will be an additional 3% service charge added to the food and beverage purchase per additional hour.

EQUIPMENT

While the Cincinnati Museum Center maintains an inventory of equipment, this inventory may be limited depending on the number of guests or the type of events at a given time. While many of your catered event table / Chair needs are covered in your food cost – additional charges will apply to requests not included in your event’s Standard Set up.

4’ x 8’ Section of Stage	\$55
3’ square section of installed Dance Floor	\$19.25
60” Round with a square overlay	\$20
60” Round with 120” Round	\$25
6’ -8’ Display Table – Draped	\$25
6’ -8’ Display Table – Draped & Skirted	\$35
House Chair	\$1
Chiavari Chair	\$5



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EVENT PROMOTION AND ADVERTISING

All advertisements, invitations, flyers, posters and promotions associated with your event should use the following name and address below. Please do not publish the Cincinnati Museum Center phone number for any reason.

Cincinnati Museum Center
1301 Western Avenue
Cincinnati OH 45203
www.cincymuseum.org

The Cincinnati Museum Center Logo or photography may be requested for use with consent from our marketing department, contact your event sales representative for more information.

FOOD AND BEVERAGE

DECO is the exclusive caterer, who holds the liquor license and board of health permits within the Cincinnati Museum Center. No outside food, beverage or alcohol may be brought into the facility.

HOLIDAYS

Any event occurring on a holiday will be charged an additional 10% service charge.

LINEN

DECO will provide Black or White table cloths and napkins for all tables. Specialty items such as chair covers with sashes, slip covers, overlays, spandex and custom colors are available for an additional charge.

LOAD-IN AND LOAD-OUT

Due to public safety concerns, no hand carried materials may be brought through the front doors during Museum Center public hours. Parking in the front of the building for offloading is restricted so that your vehicle cannot block any buses or the fire lane. No delivery carts are permitted through the front doors at any time. All vendors with carts and/or including: displays, exhibits, decoration, equipment and entertainment must enter and check in at the Cincinnati Museum Center South Dock entrance at the rear of the building. Contact your Event Sales Representative for detailed information.



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PACKAGES AND PACKAGE HANDLING

Parcels or packages may be delivered up to three days prior to your event – with prior knowledge and approval of your event sales representative. Outgoing packages must have pre-arranged shipping charges through a carrier. Incoming packages must include the following:

Attention: Your Sales Representative
Cincinnati Museum Center at Union Terminal
1301 Western Ave
Cincinnati OH 45203
Client name and date of event

PARKING

Parking on site is \$6/car before 4:30 PM – and \$4/car after 4:30 PM – this fee is included for events paying room rental. Valet Parking is available upon request for an additional cost with adequate notice.

PUBLIC SAFETY

Cincinnati Museum Center maintains 24-hour security for monitoring our building perimeters, parking areas and pedestrian traffic in interior public areas. In addition there are security cameras located in the parking lots and throughout the facility.

Additional Event Security: If you wish to hire additional security for your event, please check with your event sales representative at least two weeks before your event. Museum Center's public safety department will hire additional security through its own department or the Cincinnati Police Department. There is an hourly charge for additional security. Based on the nature of your event, your event sales representative may require additional security to be hired.

Contracted Non-Museum Center Security: If you are using additional security not hired through Museum Center, you will need to notify your event sales representative of the name of the company as well as contact name and phone number. All outside security not hired through Museum Center will need to meet with our Public Safety Department and Provide a Certificate of Insurance in the amount of \$1 Million dollars.

SMOKING

The Cincinnati Museum Center is a smoke free facility as mandated by state law. Designated outdoor areas are available.



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STORAGE

The Cincinnati Museum Center has limited storage facilities and does not provide storage prior to, or following an event for decorations, flowers, auction items, equipment or materials brought in by you, your subcontractors or your guests. **Items the client wishes to keep must be removed from the premises immediately following the event.** The Museum Center will not be held responsible for items left once the Client departs. Should you require storage prior to, or following your event, your event coordinator can supply room rental charges.

NON- EXCLUSIVE USE

Unless you have rented the entire facility, it is likely that Museum Center will have other events booked at the same time as your event. Cincinnati Museum Center has the right to rent to any person, firm or entity regardless of the nature of the use of the other space.



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