

BETH O'LEARY CATERING

3438 CHURCH STREET
CINCINNATI, OH 45244
513-271-5099

Celebrating 25 Years of Excellence in Fine Cuisine and Service

SUGGESTED MENUS WITH PRICING - 2011

- [Brunch](#)
- [Buffet Dinner](#)
- [Cocktail Buffet](#)
- [Luncheon](#)
- [Sit Down Dinner](#)
- [Passed Hors D'oeuvres and Table](#)

(All prices are subject to change depending on market price. Service and rental fees are not included.)

BRUNCH

Egg, Cheese and Sausage Soufflé
Sliced Sweet Ham, Cheddar Biscuits, Chutney Butter
Fresh Fruit Salad
Beth's Coffeecake
Miniature Danishes
\$14.50 per person

OR

Assorted Quiches
Spinach Salad, Strawberries & Mandarin Orange
Banana Bread, Butter
\$12.50 per person

BUFFET DINNER

Artichoke Bacon Bubbles
Spinach Stuffed Mushrooms
Endive with Crabmeat
Breast of Chicken Champagne
Puree of Potato and Celery Root or Rutabaga
Fresh Steamed Asparagus, Lemon Butter
Spinach Salad, Traditional Fixings, Poppy Seed Dressing
Herbed French Bread
Carrot Cake
\$28.50 per person

OR

Fresh Veggies & Dill Dip
Cheddar Wafers
Water Chestnut & Bacon
Chicken Gregory
Mixed Green Salad, Veggies, Beth's Vinaigrette
Buttered French Bread
Chocolate Chip & Peanut Butter Cookies
\$19.50 per person

COCKTAIL BUFFET

Sliced Beef Tenderloin, Béarnaise
Sliced Baked Sweet Ham, Chutney Butter & Dijon
Sliced Roasted Turkey, Cranberry Relish & mayo
Assorted Miniature Buns & Rolls, Cocktail Rye & French Breads
Smoked Salmon, Toast Points, Capers & Cream Cheese
Pasta Primavera, Grated Parmesan
Asparagus Vinaigrette
Goat Cheese and Sun Dried Tomato Torte, Fruit Garnish and Crackers
Assorted Miniature Bars and Cookies
Decaffeinated Coffee Service
\$34.00 per person

LUNCHEON

Strawberry Soup
Chicken Basil & Tomato on Parisian French
Spinach Penne & Gorgonzola Salad
Golden Pineapple, Strawberries & Blueberries
Lemon Mousse, Gingered Heart Cookies
Iced tea
\$17.50 per person

SIT DOWN DINNER

Open Faced Cucumber Canapés
Parmesan Puffs
Marinated Shrimp and Pea Pods
Caesar Salad, Croutons
Beef Tenderloin, Béarnaise or Bordelaise
Roasted Herbed New Potato
Green Bean Almondine
Julienne Glazed Carrots
Buttered Yeast Rolls
Chocolate Mousse Pie
\$42.50 per person

OR

Smoked Salmon on Thin Wheat
Blue Cheese Crisps
Sausage Stuffed Mushrooms
Mixed Green Salad with Mandarin Orange, Red Onion, Avocado
with Poppy Seed Dressing
Lemon Crusted Halibut
Mushroom Barley Risotto
Fresh Steamed Asparagus
Miniature Corn Muffins
Raspberry Mousse, Fresh Raspberries, Chocolate Cookie
\$48.00 per person

PASSED HORS D'OEUVRES AND TABLE

MENU ONE

PASSED:

Artichoke Bacon Bubbles
Miniature Hamburgers on Buns
Sesame Chicken with Mustard Dipping Sauce
Black Bean Relish in Crispy Cups

TABLE:

Goat Cheese and Sun Dried Tomato Torte, Fruit Garnish, Crackers
Fresh Vegetables and Dill Dip
Chicken Quesadillas, Salsa
Fresh Sliced Turkey on Miniature Poppyseed Rolls with Swiss, Basil
and Green Peppercorn Sauce
Fresh Fruit Skewers
Bow Tie Pasta Salad
Assorted Petit Fours
Decaffeinated Coffee Service

COST PER PERSON ON PASSED ITEMS: \$9.95

COST PER PERSON ON TABLE ITEMS: \$20.50

MENU TWO

PASSED:

Rolled Duxelle
Dap a Crab
Spanakopita
½ Water Chestnuts in Bacon and ½ Chicken Liver in Bacon
Black Bean Relish in Crispy Cups
Miniature Hamburgers on Buns, Ketchup

TABLE:

Sweet and Sour Meatballs, Toothpicks, (Chafer not included)
Iced Shrimp and Cocktail Sauce, Toothpicks
Deviled Eggs
Fresh Fruit on Frilly Toothpicks
Endive with Gorgonzola and Pecans, Parmesan and Walnut, and Crabmeat Fillings
Fresh Turkey on Miniature Poppyseed with Swiss and Basil,
Green Peppercorn Sauce
Assorted Petit Fours
Decaffeinated Coffee Service

COST PER PERSON ON PASSED ITEMS: \$14.75

COST PER PERSON ON TABLE ITEMS: \$21.25

MENU THREE

PASSED:

Parmesan Puffs
Marinated Shrimp and Pea Pods
Spanakopita
Water Chestnuts and Bacon
Open Faced Cucumber and Tomato Canapés

TABLE:

Cold Sliced Beef Tenderloin, Béarnaise, Sour Cream, Horseradish Sauce
Cold Poached Salmon, Cucumber Dill Sauce, Lemons and Dill
Corn Pudding
Green Bean Salad with Homegrown Tomatoes, Red Onion and Yellow Peppers
Assorted Breads and Rolls, Butter
Assorted Cheese Cakes / Petit Fours
Decaffeinated Coffee Service

COST PER PERSON ON PASSED ITEMS: \$10.50

COST PER PERSON ON TABLE ITEMS: \$28.75

MENU FOUR

PASSED:

Parmesan Puffs
Marinated Shrimp and Pea Pods
Spanakopita
Water Chestnuts and Bacon
Open Faced Cucumber and Tomato Canapés

TABLE:

Cold Sliced Oriental Pork Tenderloin, Dijon, Henri Bains Sauce
Cold Sliced Spinach Stuffed Chicken Breasts, Green Peppercorn Sauce
Wild Rice with Dried Cherries and Toasted Pine Nuts
Asparagus Vinaigrette
Nappa Slaw
Assorted Breads and Rolls, Butter
Assorted Cheese Cakes / Petit Fours
Decaffeinated Coffee Service

COST PER PERSON ON PASSED ITEMS: \$10.50

COST PER PERSON ON TABLE ITEMS: \$28.00

MENU FIVE

PASSED:

Parmesan Puffs
Marinated Shrimp and Pea Pods
Water Chestnuts and Bacon

TABLE:

Breast of Chicken Champagne
Wild Rice Blend with Red Pepper and Toasted Scallion
Green Bean Almandine
Mixed Green Salad with Dried Cherries, Feta Cheese and Walnuts
Herbed French Bread
Assorted Cheese Cakes / Petit Fours
Decaffeinated Coffee Service

COST PER PERSON ON PASSED ITEMS: \$6.50

COST PER PERSON ON TABLE ITEMS: \$22.50

MENU SIX

PASSED:

Salami Cornucopias
Water Chestnuts and Bacon
Chicken Quesadillas, Salsa

TABLE:

Sweet and Sour Meatballs, Chafer
Seven Layer Taco Dip and Chips
Marinated Shrimp and Pea Pods
Turkey on Miniature Poppyseed Rolls, Green Peppercorn Sauce

COST PER PERSON ON PASSED ITEMS: \$6.50

COST PER PERSON ON TABLE ITEMS: \$12.75

MENU SEVEN

PASSED:

Parmesan Puffs
Bacon and Brown Sugar
Miniature Potato Skins, Sour Cream
Spanakopita

TABLE:

Fiesta Pinwheels, Salsa
Baked Brie with Raspberry Puree and Almonds, Fruit Garnish, Crackers
Marinated Shrimp and Pea Pods
Miniature Turkey Sandwiches on Poppyseed with Basil and Swiss,
Green Peppercorn Sauce

COST PER PERSON ON PASSED ITEMS: \$8.50

COST PER PERSON ON TABLE ITEMS: \$12.50

MENU EIGHT

PASSED:

Parmesan Puffs
Water Chestnuts and Bacon
Dap a Crab on Corn Tortilla
Endive with Gorgonzola and Pecans

TABLE:

Cold Sliced Beef Tenderloin, Bearnaise, Miniature Buns and Rye
Goat Cheese and Sun Dried Tomato Torte, Fruit Garnish, Crackers
Fresh Crudités and Dill Dip
Marinated Shrimp and Pea Pods

COST PER PERSON ON PASSED ITEMS: \$8.50

COST PER PERSON ON TABLE ITEMS: \$17.50

MENU NINE

PASSED:

Dilled Cucumber Canapes
Fresh Vegetables and Dill Dip
Imported Assorted Cheeses, Crackers, Fruit Garnish
Seven Layer Taco Dip and Chips

TABLE:

Cold Sliced Turkey Breast, Cranberry Relish
Cold Sliced Sweet Ham, Dijon and Mayonnaise
Assorted Miniature Buns and Rye
Fresh Fruit Salad
New Potato Salad
Brownies and Lemon Squares

COST PER PERSON ON PASSED ITEMS: \$9.00

COST PER PERSON ON TABLE ITEMS: \$19.00