

Celebrate the season with our delicious winter menu.

Available
November 1 – January 2
Place your order today!





Queen City Catering | 513.556.3135
QueenCityCatering@sodexo.com
<https://queencitycatering.catertrax.com>

Seasonal Plated Meals

These meals include cranberry corn muffins, assorted rolls and butter, dessert, iced tea, coffee and tea service. Priced per person, minimum order 20 guests.

Braised Beef Short Rib \$44.00

Served by the Guest | Minimum Order 20






Chevre & Herbed Lentil Green Salad 
Braised Beef Short Ribs
Scalloped Potatoes with Cheddar 
Charred Brussels Sprouts  

Dessert:

Pumpkin, Apple & Berry Crisp 

Maple Glazed Roasted Turkey Breast \$29.00

Served by the Guest | Minimum Order 20








Spinach, Cranberry & Pumpkin Seed Salad  
Balsamic Vinaigrette 
Maple Glaze Roasted Turkey Breast
White Wine Mushroom Sauce
Glazed Roasted Root Vegetables 
Brazilian Mashed Sweet Potatoes 

Dessert:

Pumpkin, Apple & Berry Crisp 








Stuffed Zucchini with Apple Couscous (Vegan) \$25.00

Served by the Guest | Minimum Order 20

Southwest Watercress Salad  
Stuffed Zucchini with Apple Couscous 
Charred Brussels Sprouts  
Parker House Dinner Roll 
Pumpkin Panna Cotta 

Honey Glazed Salmon \$36.00

Served by the Guest | Minimum Order 20


Southwest Watercress Salad  
Honey Glazed Salmon 
Herb Citrus Yogurt Sauce
Turmeric Basmati Pilaf  
Balsamic Swiss Chard with Shallots  

Your choice of one dessert:

Pumpkin, Apple & Berry Crisp 

Add soup to any Plated Meal

Served by the Guest | Minimum Order 20

Butternut Squash Soup  **\$4.00**

Cabbage & White
Bean Soup   **\$3.00**

Holiday Party

\$14.00

Gather and celebrate.

Priced per person, minimum order 30

Includes:

Sicilian Arancini 

Vegetable Antipasto Platter 


Grissini 

Appetizers – Select 4

Beef Patty Melt

Steamed Edamame Dumplings  
served with Ponzu Dipping Sauce  


Lamb Kofta Meatball

Vietnamese Shrimp Toast 

Aloo Tikki  

Punch – Select 1

Cranberry Spritzer 

Apple Orchard Punch 

Holiday Dessert Reception

\$14.00

Taste the season's sweet side.

Priced per person, minimum Order 30

Desserts – Select 5

Cranberry Walnut Biscotti 

Espresso Chai Walnut Bar 

Pumpkin Pie Tartlet 

Chocolate Peppermint Bark 

Homemade Twix Bar 

Tiramisu Sweet Shot 

Chocolate Banana Bread Pudding 

Breakfast a la Carte Menu


Don't forget breakfast! Add these seasonal options to your Continental Buffets. These are offered a la carte and are sold by the dozen.

Sausage & Cheddar Cheese Roll

\$60.00 per dozen

Spinach & Feta Cheese Roll 

\$60.00 per dozen

Cranberry Walnut Pumpkin Muffin 

\$36.00 per dozen

Maple Oats with Spiced Apple Parfait 

\$24.00 per dozen

Apple Cinnamon Monkey Bread 

\$36.00 per dozen


Buffet Add-ons

Add these a la carte options to any meal.

Add an appetizer to your order.

Bacon Deviled Eggs
(3 dozen minimum)

\$8.00 per dozen

Watercress & Lemon Deviled Eggs 
(3 dozen minimum)

\$13.00 per dozen

Loaded Cheese Potato Skins.
(3 dozen minimum)

\$18.00 per dozen

Shrimp Dip with Pita Chips
(20 guest minimum)

\$4.00 per guest

Festive Beverages

Add a festive beverage to your order.

Festive beverages by the gallon

Cranberry Spritzer 

\$24.99 per gallon

Apple Orchard Punch 

\$24.99 per gallon

Orange Pineapple Ginger Spritzer 

\$24.99.. per gallon

Sangria Punch 

\$24.99 per gallon

Hot Butter Apple Cider 

\$46.00 per gallon