

Full Service Off-Site Catering

We provide the highest quality service and décor at the venue of your choosing. We offer our clients a delectable culinary experience for every event we have the pleasure of serving.

<u>Full-Service Menu</u>

We are available for all types of events

Wedding Receptions Rehearsal Dinners Wedding Showers Baby Showers Anniversaries Proms Reunions

- Corporate Conferences Corporate Lunches Corporate Picnics Office Parties Educational Seminars Trade Shows Bus Tours
- Holiday Parties Fundraisers Graduation Parties Birthday Parties Retirement Dinners Cocktail Parties Social Picnics







Four Seasons Catering



Following is our All-Inclusive Wedding Dinner Package or continue through the menu selections, and we will customize a dinner just for you.



2024 Wedding Dinner Package \$85.00 Per Person

All Inclusive Price – No Hidden Charges

Artfully Designed Grazing Table – Before dinner, this Display of Assorted Fresh Cut Seasonal Fruits with Dip, Domestic & Imported Cheeses with Crackers, and Assorted Fresh Vegetables with Dip is sure to wow your guests.

Buffet Dinner includes... Offering our staff served buffet dinner that gently moves your guest through the buffet line efficiently. Less wait times. Bridal Party is hand served.

Our Menu... 7 oz. Filet Mignon – Certified Angus Beef Two Side Dishes – Rice Pilaf & Green Beans Almondine Tossed Garden Salad with Fresh Fruit & Dressing Freshly Baked Dinner Rolls & Butter Iced Tea & Lemonade Cake Cutting Service (We accommodate Vegetarian & Vegan Guests)

Our Team Members – They are always in the appropriate uniform for your special occasion. Members include... Certified Chefs, Kitchen Personnel, Wait Staff & Bartenders.

Our Certified Wedding Planners - Our Wedding Planners will assist you with every detail of your Wedding Reception at no charge. We work closely with local vendors that can supply the needed services that you desire. No reason for you to search for services. Local vendors include... Florists, Photographers, Disc Jocky Services, Musicians, Wedding & Specialty Cakes, Party Rental Companies.

We do require a 50 Person Minimum. Custom Designed Menus available upon request. Call 614-314-5880 for Reservation.







Choose any four Hors D'oeuvres from the menu listed below Per Person \$31.95

Twenty-Five (25) Person Minimum Order

Shrimp Cocktail Shrimp Scampi Cocktail Meatballs Petite Quiche Pinwheels (16-21/Pound)(16-21 Pound)(BBQ or Sweet & Sour)(Assortment of Mini Quiche)





Fresh Fruit Display (Assorted Fresh Cut Seasonal Fruits) Per Person: \$7.50

Vegetable Display (Assorted Carrots, Celery, Cauliflower & Broccoli with Dip) Per Person: \$6.00

Cheese Display (Assorted Domestic & Imported Cheeses w/Crackers & Dip) Per Person: \$8.00







Menu is priced Per Person Artfully Staged Buffet Style Service Sit-Down Dinning experiences available upon request

Staffing Charges and Travel/Set-Up Fee apply Gratuity State sales tax apply (when applicable) Payment required at time of Reservation Credit Cards Accepted **Twenty-Five (25) Person Minimum Order**



All dinners include your choice of one Side Dish, Garden Salad, Dinner Rolls, and Iced Tea Served on attractive disposable plastic tableware

> *Lasagna* Vegetable - Per Person: \$24.95 Add Meat - Per Person: \$5.00

Stuffed Pasta Shells Pasta Shells stuffed with cheeses and simmered in Marinara sauce Per Person: \$21.95 Add Meat Sauce - Add \$5.00 Per Person

For our Vegetarian or Vegan Clients

Baked Salmon with Dill & Lemon

Oven Baked 7 oz. Salmon with Dill & Lemon Served with Alfredo Bowtie Pasta, Red Peppers, Peas, and Mushrooms or

Served with Mediterranean Angel Hair Pasta with Sundried Tomatoes Per Person: \$28.95



Full Service Off-Site Catering – Couples Romantic Dinners – Cabin Service FourSeasonsOhio.Com Four Seasons Catering, LLC RR1 Box 96, Hide Away Hills, Ohio 43107 614-314-5880 - <u>Catering@FourSeasonsOhio.Com</u>

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Chicken, Pork & Beef Dinners

All dinners include your choice of one Side Dish, Garden Salad, Dinner Rolls, and Iced Tea Served on attractive disposable plastic tableware



Chicken Cordon Bleu with White Supreme Sauce

House Specialty Oven baked Breaded Chicken Breast stuffed with Ham and Provolone cheese Per Person: \$31.95

Baked Chicken Parmesan Chicken Breast in Tomato Sauce topped with Provolone Cheese Per Person: \$28.95

Baked Italian Marinated Chicken

Boneless Chicken Breast marinated in Italian Dressing Per Person: \$26.95



BBQ Pork Slow cooked Pork that is pulled from the bone May also be served without Sauce Per Person: \$25.95

Award Winning BBQ Baby Back Spare Ribs Half Rack \$25.95 - Full Rack \$36.95







7 oz. Filet Mignon Certified Angus Beef – Served medium unless stated otherwise Per Person: \$34.95

8 oz. New York Strip Certified Angus Beef – Served medium unless stated otherwise Per Person: \$36.95

10 oz. Ribeye Certified Angus Beef – Served medium unless stated otherwise Per Person: \$41.95

> *10 oz. Prime Rib of Beef* Slow Roasted in Garlic and Herbs Per Person: \$44.95

10 oz. Porterhouse Certified Angus Beef – Served medium unless stated otherwise Per Person: \$45.95

> Surf and Turf 4 oz. Baked Lobster Tail & 6 oz. Filet Mignon Market Price







<u>Dinner Side Dish Selection</u>

Baked Potatoes with Butter and Sour Cream Mashed Potatoes with Herb, Garlic, and Cheddar Buttered Parsley Potatoes Vegetable Medley – Mixed Broccoli, Carrots, and Beans & Peas Fresh Broccoli with Cheese Sauce Rice Pilaf Baked Beans Green Bean Almondine with Almonds Buttered Corn Glazed Carrots Peas with Pearl Onions

Add an additional side dish to your Entrée - Per Person: \$6.00



<u>Theme Parties</u>

In Season

Menu is priced Per Person Artfully Staged Buffet Style Service only Theme Parties include Coffee, Tea, or Lemonade Served on attractive disposable plastic tableware Sit-Down Dinning experiences available upon request

Staffing Charges and Travel/Set-Up Fee apply Gratuity State sales tax apply (when applicable) Payment required at time of Reservation Credit Cards Accepted

Fifty (50) Person Minimum Order







All American Cookout

Angus Beef Burgers, Premium all beef Hot Dogs, Beer Brats, Cowboy Ranch Baked Beans with Bacon, Potato Salad, and Macaroni Salad Served with Potato Chips & Dip, Lettuce, Tomatoes, Pickles, Onions, and all Condiments Served on Freshly Baked Buns Per Person \$28.95

Clam Bake

A Dozen Little Neck Clams in cheese cloth and ¼ Grilled Chicken per person, with Sweet Potatoes, and Corn Coblets Served with Clam Chowder Broth, Cole Slaw, Butter & Seafood Seasonings, Oyster Crackers Per Person \$45.00

Low Country Boil

Jumbo Shrimp in Shell with Baby Red Skin Potatoes, Corn on the Cob, with Fresh Andouille Sliced Sausage Served with Cole Slaw and Butter Per Person \$47.95 Add ¼ Grilled Chicken \$10.00

Hawaiian Luau

Slow cooked Sweet and Sour Pulled Pork and Grilled 6 oz. Chicken Breast in Pineapple Sauce Served with White Rice cooked with Pineapple Chucks Green Beans with Almonds and Spinnaker Tossed Salad with Greens, Black Olives, Mandarin Orange Slices, Shredded Coconut, and Italian Dressing Freshly Baked Hawaiian Bread Per Person \$51.00





Sweet Delights – The Perfect Ending

Gourmet Carrot Cake Carrot Cake with Cream Cheese Icing topped with Nuts Per Person: \$6.50

New York Cheesecake New York Style with Strawberry or Chocolate Topping Per Person: \$8.50

Freshly Baked Homemade Fruit Pies (Seasonal) Pies include Apple, Cherry, Peach, Blueberry, and Strawberry Per Person: \$5.00

> Southern Pecan Pie Per Person: \$6.00



Price Per Serving

		Per Serving
Large Cookies	(Chocolate Chip, Macadamia Nut with Chips, Peanut Butter or Oatmeal Raisin)	2.50
Large Brownies	(with Chocolate Icing)	3.00







Service Personnel

\$27.00 Per Hour	(4-hour minimum)
\$21.00 Per Hour	(4-hour minimum)
\$75.00 Per Hour	(4-hour minimum)
\$25.00 Per Hour	(4-hour minimum)
\$25.00 Per Hour	(4-hour minimum)
	\$75.00 Per Hour \$25.00 Per Hour

Our staff are always in the appropriate uniform for your special occasion

Service Charges – Terms & Conditions

Service charges apply to all full-service events. Staffing charges require a four (4) hour minimum

- Non-Refundable Security Deposit at the time of contract is required to secure your event date. Deposit shall apply against the total invoice of event.
- Final Balance is due ten (10) days prior to contracted event date.
- Checks, Cash, and Credit Cards accepted.
- Final menu and guest count are due ten (10) days prior to Contracted event date.
- Client is responsible for all changes on the Contracted Catering Invoice.
- Cancellations must be made in writing ten (10) days prior to the contracted event or the Contracted Event final balance becomes due and Non-Refundable.
- A travel/set-up fee shall be added to all contracted events of which service is required.
- ✤ A 20% Gratuity added to all events.
- Ohio State Sales Tax of (7.5%) shall be added where applicable. Tax-exempt clients must provide certificate of exemption.
- ✤ Table and Chair set-up and breakdown are subject to a \$6.00 per guest service charge.
- Overtime-Service Hours shall be applied when event exceeds contracted "End" time.
 Overtime rate shall be billed at the contracted personnel charge.
- ✤ All prices are subject to change without notice, except for events with executed contract.
- Venue, Hall, Banquet Facility Fees, and Charges are the sole responsibility of the Contracted Client.
- Rental Items are the sole responsibility of the Contracted Client.
- Service Agreement required for all contracted events. Payment of Security Deposit constitutes Client's agreement to the terms & conditions of the Service Agreement.



