



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.

Full-Service Menu

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



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 - Catering@FourSeasonsOhio.Com
Published 2025/2026





Four Seasons Catering

Following is an All-Inclusive Wedding Dinner Packages

Continue for A La Carte Menu Selections

We will customize a dinner just for you.



2025

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, Assorted Fresh Vegetables with Dip and *Cocktail Meatballs* is sure to wow your guests.

Buffet Dinner includes... Our staff will hand-dip your buffet dinner and gently move your guests 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
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 Jockey 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.**



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 - Catering@FourSeasonsOhio.Com

Published 2025/2026



A La Carte Menu

Hors D'oeuvres

Per Person \$35.00

Twenty-Five (25) Person Minimum Order

Includes

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



Fruit, Vegie & Cheese Display

Per Person \$25.00

Twenty-Five (25) Person Minimum Order

Includes

Fresh Fruit Display (Assorted Fresh Cut Seasonal Fruits with Dip)

Vegetable Display (Assorted Carrots, Celery, Cauliflower & Broccoli with Dip)

Cheese Display (Assorted Domestic & Imported Cheeses with Crackers)



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 - Catering@FourSeasonsOhio.Com

Published 2025/2026



Dinners

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

Staffing Charges, Travel & Gratuity apply
State sales tax apply (when applicable)
Payment required at time of Reservation
Credit Cards Accepted

Twenty-Five (25) Person Minimum Order



Pasta Dinners

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

Lasagna

Vegetable - Per Person: \$29.00
Add Meat - Per Person: \$6.00

Stuffed Pasta Shells

Pasta Shells stuffed with cheeses and simmered in Marinara sauce
Per Person: \$25.00
Add Meat Sauce - Add \$6.00 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: \$31.00



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 - Catering@FourSeasonsOhio.Com
Published 2025/2026



Chicken, Pork & Beef Dinners

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



Chicken Dinners

Chicken Cordon Bleu with White Supreme Sauce

House Specialty

Oven baked Breaded Chicken Breast stuffed with Ham and Provolone cheese

Per Person: \$35.00

Baked Chicken Parmesan

Chicken Breast in Tomato Sauce topped with Provolone Cheese

Served on a bed of Spaghetti

Per Person: \$32.00

Baked Italian Marinated Chicken

Boneless Chicken Breast marinated in Italian Dressing

Per Person: \$31.00



Pork Dinners

BBQ Pork

Slow cooked Pork that is pulled from the bone

May also be served without Sauce

Per Person: \$26.00

Award Winning BBQ Baby Back Spare Ribs

Half Rack \$25.95 - Full Rack \$37.00



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 - Catering@FourSeasonsOhio.Com

Published 2025/2026





Beef Dinners

Classic Top Round of Beef

Serving Size 6 o/z

Sliced & Served in Au Jus sauce - Served medium unless stated otherwise

Per Person: \$36.00

8 oz. New York Strip

Certified Angus Beef – Served medium unless stated otherwise

Per Person: \$38.00

7 oz. Filet Mignon

Certified Angus Beef – Served medium unless stated otherwise

Per Person: \$42.00

10 oz. Ribeye

Certified Angus Beef – Served medium unless stated otherwise

Per Person: \$45.00

10 oz. Prime Rib of Beef

Slow Roasted in Garlic and Herbs – Hand Carved

Per Person: \$45.00

Surf and Turf

4 oz. Baked Lobster Tail & 7 oz. Filet Mignon

Market Price



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 - Catering@FourSeasonsOhio.Com

Published 2025/2026





Dinner Side Dish Selection

Baked Potatoes with Butter and Sour Cream
Mashed Potatoes with Herb, Garlic, and Cheddar
Buttered Parsley Red Skin Potatoes
Vegetable Medley – A Mixture of Seasoned Vegetables
Fresh Broccoli with Cheese Sauce
Rice Pilaf
Baked Beans
Green Bean Almondine with Almonds
Buttered Corn
Oven Baked Glazed Carrots

Add an additional side dish to your Entrée - Per Person: \$7.00



Theme Parties

In Season

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

Staffing Charges, Travel & Gratuity apply

State sales tax apply (when applicable)
Payment required at time of Reservation
Credit Cards Accepted

Fifty (50) Person Minimum Order



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 - Catering@FourSeasonsOhio.Com

Published 2025/2026





Theme Parties

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 \$39.00

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 \$49.00

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 \$53.00
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 Chunks
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 \$56.00





Sweet Delights – The Perfect Ending

Gourmet Carrot Cake

Carrot Cake with Cream Cheese Icing topped with Nuts
Per Person: \$8.50

New York Cheesecake

New York Style with Strawberry or Chocolate Topping
Per Person: \$9.50

Freshly Baked Homemade Fruit Pies (Seasonal)

Pies include Apple, Cherry, Peach, Blueberry, and Strawberry
Per Person: \$8.50

Southern Pecan Pie

Per Person: \$9.50

The Bakers Delight

Price Per Serving

		Per Serving
<i>Large Cookies</i>	(Chocolate Chip, Macadamia Nut with Chips, Peanut Butter or Oatmeal Raisin)	\$3.00
<i>Large Brownies</i>	(with Chocolate Icing)	\$3.00



Service Personnel

Chef	\$27.00 Per Hour	(4-hour minimum)
Kitchen Staff	\$21.00 Per Hour	(4-hour minimum)
Station Carver	\$75.00 Per Hour	(4-hour minimum)
Wait Staff	\$25.00 Per Hour	(4-hour minimum)
Bartenders	\$25.00 Per Hour	(4-hour minimum)

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 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 \$7.00 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.

