

Garnish Catering provides the best catering experience and our goal is to create a menu as unique as you. Rather than having to settle for a pre-selected list of options, Garnish Catering will craft a customized menu that can be tailored to meet and exceed your vision. Be it a simple dinner by-the-bite, mouthwatering hors d'oeuvres, extensive buffet stations, or an elegant multi-course plated meal.



Executive Chef and Owner  
Christopher Ropp

Just name it - we can make it from scratch using the freshest, seasonal ingredients.

Garnish Catering helps take the stress out of planning the perfect spread. We facilitate our client's additional needs, such as providing a friendly and professional service staff, rentals and floral arrangements. Garnish Catering offers you peace of mind and an unforgettable event.



My mother in law just hired Garnish Catering for our baby shower. The food was amazing, and the service was outstanding! All of our guests have raved about the food for the last two weeks! Would definitely use again!  
-Tiffany McDonald-



*Proud to be the Preferred Caterer*



for food lovers

-LADIES LUNCH-  
-BREAKFAST & BRUNCH-



GARNISH CATERING  
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[www.garnishcincinnati.com](http://www.garnishcincinnati.com)

## - BRIDAL OR BABY SHOWERS -

We strive to make your day special by offering a wide range of delectable bites for your elegant affair. Have us staff your event so you can be apart of the Joyous day instead of being stuck in the kitchen. Best part is, after your event is over theres nothing left to do except relax.

### -Finger Sandwiches-

- Smoked Salmon, Boursin Cheese & Arugula Pinwheels
- Egg Salad on wheat
- Cucumbers & Herbed Cheese
- Chicken Salad with Walnuts & Grapes on Mini Croissant
- Hummus & Tabouleh Wraps
- Mini Chicken & Waffle Sliders with Hot Sauce Infused Maple Syrup
- Turkey with a Seasonal Chutney & Cheddar Cheese.



### -Small Bites-



- Country Ham Chive Custard with Parmesan Whipped Cream Garnished with Crispy Potatoes served in an Egg Shell.
- Asparagus & Brie Custard with Creme Fricassee with Crispy Onion Straws
- Mediterranean Tuna Tartar Cornet with Olives, Capers, Lemon Zest Parsley & Olive Oil

Truffled Mushroom Duxelle Cornet with Chives Shaved Parmesan

-Mini Stuffed Sweet Pepper with Spinach, Artichoke & Asiago Filling

-Arugula, Beet, Orange Segments & Goat Cheese with a Citrus Poppy Seed Dressing Served in Parmesan Tuile Cup



### -Brunch Carving Stations-

All carving stations with be served appropriate accouterments

- Honey Bourbon Glazed Ham
- Togorashi Yellow Fin Tuna Loin
- Maple & Brown Sugar Glazed Bacon Slab
- Rosemary & Sea Salt Crusted Prime Rib

## - HOW CAN WE BEST SERVE YOU? -

Our brunch items are available for Pick-Up, Delivery or Fully Staffed. All Items can be offered cold with heating instructions provided or hot and ready to eat. We are here to make your joyous occasion effortless.

### -Hot Brunch Items-

- Pork or Turkey Sausage Links
- Thick Sliced Bacon

Waffles All waffles come with warm maple syrup, Fruit compotes are also available for an additional charge.

- Traditional Waffles
- Waffle with Chocolate Chips
- Banana Waffles
- Waffles with Fresh Blueberries

### Strudels

- Apple & Country Sausage
- Asparagus & Brie
- Bacon, Potato, Cheddar, & Scallion.



### Egg Bakes

- Herb & Cheddar Cheese
- Spinach, Sausage, and Fontina
- Italian Sausage, Mozzarella & Sun-Dried Tomatoes
- Smoke Salmon & Spring Onion

### Quiche and Egg Dishes

Egg Dishes are Available as a Quiche(GF), Frittata Bites (GF), or in a Strata (Savory Bread Pudding).

- Lorraine ( Caramelized Onions, Bacon & Gruyere Cheese)
- Sun-dried Tomatoes, Basil, & Feta Cheese
- Broccoli & Cheddar Quiche
- Country Sausage, Onions & Fontina Cheese
- Mushroom Shallot & Swiss Cheese

### Poached & Smoked Salmon Display

Our poached salmon displays are available as a side or whole fish Intricately displayed with traditional accouterments.



## - PASTRIES -

Our Pastry Chef delicately craft mouths watering pastries and desserts to fit all occasions. From flakey and buttery breakfast pastries to quick-breads and muffins, we make it fresh and from scratch. We also make all delectable sweets including decorated cakes to make the occasion memorable.

### -Fresh Fruit and More-

- Slice Fruit Display
- Fruit Kebobs
- Fruit Salad
- Yogurt Parfaits with Fresh Berries & House Granola
- Yogurt Parfait Bar with a Bowl of Yogurt, Fresh Berries & House Granola



### -Breakfast Pastries-

- House-Made Danishes & Pastries in Seasonal Flavors
- House Cinnamon Rolls Served with Cream Cheese icing
- Pecan Rolls
- Traditional or Multigrain Croissant with Jam & Butter.
- Bagels with Cream Cheese *Flavored cream cheese is available for additional charge*
- Coffee Cakes-*All coffee cakes come in bundt form and served sliced*
- Apple Spice, Cinnamon Crumble, Blueberry-Lemon Crumble

### -Muffins & Quick Breads-

All flavors are available in Muffin, Mini Muffin, or Loafs

- Orange Cranberry, Lemon Poppy Seed, Lemon Blueberry, Chocolate Chip-Pumpkin, Cinnamon-Apple Oatmeal
- Apple Fritter *only available as quick bread.*

## - DESSERTS -

- Assorted Mini Cupcakes in Seasonal Flavors or Colors
- Traditional or Cherry Almond Brownies
- Whoopie Pies *Available in Seasonal Flavors*
- Assortment of Macarons *Available in Seasonal Flavors*



- Decorated Cakes in Seasonal Flavors
- Eclairs or Cream Puffs *Available in Seasonal Flavors*
- Chocolate Dipped Strawberries
- Petite Fours *Available in Seasonal Flavors.*
- Fresh Fruit Tarts