



“Let Us Bring Your Taste Buds To Life”

SeasonedDish is more than just a catering service—we're creators of unforgettable moments. With a passion for bold flavors, impeccable presentation, and thoughtful attention to detail, we elevate every celebration into something truly extraordinary.

From weddings and cherished milestones to intimate private gatherings and vibrant corporate events, our team delivers the care and expertise that make every occasion memorable.

Our menus are designed to delight your guests and create moments worth savoring. With a commitment to sourcing fresh, local ingredients whenever possible, we infuse every event with authentic local charm and flavor.

Experience the difference with SeasonedDish Catering, where every detail is crafted to leave a lasting impression.

Contact Us

513.549.1281

www.SeasonedDish.com
Contact@seasoneddish.com



SeasonedDish Catering



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ABOUT OUR MENUS

Our menus use locally sourced and environmentally sustainable ingredients whenever possible.

Menu items can be altered to accommodate allergies or dietary preferences. The menu items listed are only a sample of SeasonedDish's full offerings; we're happy to include any additional items upon request.

Menu pricing is subject to change depending on the service or the location of event.

All menu options can be converted into short plates, featuring a petite portion of protein paired with a complementary side and finished with a garnish.

Perfect for cocktail-style receptions or multi-bite dinner experiences.

WHAT DOES THE ABBREVIATIONS MEAN?

GF - Gluten Free DF - Dairy Free NF - Nut Free V- Vegetarian VG- Vegan

COCKTAIL RECEPTION MENU

COCKTAIL RECEPTION PACKAGES

Classic / Essence / Reserve / Signature

Designed for events where guests mingle, explore flavors, and enjoy a variety of chef-crafted bites throughout the evening.

Our cocktail-style receptions combine passed bites, elegant displays, and interactive food stations to create a memorable dining experience.

CLASSIC

Choice of four selections
Ideal for cocktail hours and networking receptions.

\$24/pp

ESSENCE

Choice of six selections
A well-balanced cocktail reception featuring a thoughtful variety of chef-crafted bites.

\$36/pp

RESERVE (Most Popular)

Choice of eight selections
Our most popular option, offering a well-rounded and satisfying cocktail-style experience.

\$46/pp

SIGNATURE

Choice of ten selections
Our most elevated reception experience, offering an extended selection of chef-crafted bites designed to create a full and satisfying evening for your guests.

\$54/pp

SELECTION GUIDE

For the most balanced reception experience, we recommend selecting from multiple sections of the menu, such as:

- Cold Bites
- Warm Bites
- Heartier Bites

Chef Stations and Display Stations may be added to enhance the experience and create additional gathering points for guests.

SERVICE STYLE

Selections may be passed by our service staff or elegantly displayed throughout the reception.

* Recommended for Passed Service

Items marked * are designed as one-to-two bite offerings ideal for tray passing.

Heartier selections and cup-style dishes are best suited for stationary displays or chef stations.

COLD BITES

Fresh, vibrant selections designed to awaken the palate and set the evening off.

WATERMELON & FETA CROWN (GF, V)

Fresh watermelon topped with baby arugula, pickled red onion, feta, and aged balsamic drizzle

SMOKED SALMON DEVILED EGG* (GF)

Creamy deviled egg, cold-smoked salmon, capers, dill, and lemon

ROASTED RED PEPPER HUMMUS & LENTIL * (V)

Toasted pita crisp with roasted red pepper hummus, black lentils, feta, and fresh herbs

SPICY SHRIMP SUSHI STACK (GF)

Layered sushi rice, avocado, cucumber, and shrimp, topped with spicy mayo and furikake seasoning

BEEF TENDERLOIN CROSTINI *

Caramelized onions, red peppers, arugula, and goat cheese drizzled with balsamic glaze

CHARRED SWEET CORN RIBS (GF, V)

Charred sweet corn ribs topped with chile-lime crema, cotija cheese, and fresh herbs

AHI TUNA WONTON *

Ahi tuna with avocado mousse, Asian slaw, soy glaze, and spicy mayo

TOMATO BURRATA * (V)

Roasted tomatoes, burrata, basil, and grilled focaccia

HEARTIER BITES

Substantial small plates are designed to add depth and richness to the reception.

TUSCAN CHICKEN CUP (GF) (SD Original)

Rosemary mashed potato topped with roasted tomatoes, spinach, parmesan, and grilled asparagus

SAVORY SHRIMP & GRITS (GF) (SD Original)

Creamy cheddar grits with jumbo shrimp, smoky bacon, andouille sausage, and fresh green onions

RATATOUILLE RICOTTA SHOOTER (GF, V)

Roasted ratatouille layered with whipped ricotta and finished with basil oil

SESAME NOODLE SALAD (VG, V, GF, DF)

Chilled noodles tossed with crisp vegetables, sweet soy dressing, scallions, and toasted sesame seeds
Served in a Chinese takeout container with chopsticks for a fun, ready-to-grab presentation

WARM BITES

Comforting chef-prepared bites served warm and full of flavor.

LEMON BASIL CHICKEN & WAFFLE *

Savory waffle bite topped with lemon basil chicken and strawberry pepper jam

SMOKED SALMON GOUDA TARTLET *

Warm smoked Gouda fondue with smoked salmon, pickled shallot, and chives in a crisp tart shell

LOBSTER MAC CROQUETTE *

Crispy lobster mac & cheese croquette served with lemon aioli

MARYLAND MINI CRABCAKE *

Classic mini crab cake served with lemon caper aioli

BRAISED LAMB POLENTA BITE (GF)

Slow-braised lamb with whipped feta, pickled red onion, and pomegranate glaze

BOURBON PEACH PORK BELLY * (GF, DF)

Slow-roasted pork belly finished with bourbon peach glaze

TRUFFLE PARMESAN POTATO CAKE * (V)

Crispy potato cake topped with whipped crème fraîche and chives

CHICKEN PESTO CROSTINI *

Grilled chicken with basil pesto, roasted tomato, and toasted baguette

CHICKEN WONTON CUP (SD Original)

Crispy wonton shell filled with garlic chicken, Asian slaw, and sweet chili drizzle

FLANK STEAK SKEWER * (GF, DF,)

Fire-grilled flank steak served with smoky red chimichurri

CRISPY POLENTA WITH TOMATO JAM * (GF, DF, VG, V)

Golden polenta squares topped with roasted tomato jam and micro cilantro

BLACK BEAN CAKE * (GF, DF, VG)

Crispy black bean cake with arugula, roasted red peppers, and cilantro lime dressing

BERBERE ROASTED CAULIFLOWER (GF, DF, VG)

Roasted cauliflower seasoned with Ethiopian spices and finished with maple bourbon barbecue glaze

GRAZING

Styled grazing displays are designed to bring people together, featuring abundant, thoughtfully curated selections that serve as both a centerpiece and a shared dining experience. (Serves a minimum of 35 guests)

GRAZING TABLE

\$15.00

A lavish, thoughtfully styled spread featuring an assortment of cheeses, cured meats, fresh fruits, vegetables, dips, artisan breads, and seasonal accompaniments. Designed as both a centerpiece and a communal dining experience, encouraging guests to mingle and enjoy a variety of flavors.

SOUTHERN ARTISAN GRAZING TABLE

\$16.00

A thoughtfully styled display of Southern-inspired selections, featuring mini buttermilk biscuits, artisan breads, pimento cheese, whipped butters, smoked meats, pickled vegetables, seasonal fruit, and house accompaniments.

MEDITERRANEAN HARVEST TABLE

\$16.00

A vibrant display of Mediterranean favorites, including hummus, falafel, stuffed grape leaves, tzatziki, baba ganoush, grilled vegetables, marinated artichokes, tabbouleh, olives, warm pita, and feta cheese. (Vegetarian, Vegan, Nut-Free)

BRUNCH & BITES GRAZING TABLE

\$16.00

A styled display of sweet and savory brunch selections, including mini pastries, fresh fruit, yogurt parfaits, breakfast proteins, and seasonal accompaniments.

Enhancements available upon request, including premium proteins, seasonal upgrades, and custom styling

CHEF RECOMMENDED RECEPTION PAIRINGS

Signature Reception (Most Popular)

A balanced mix of land, sea, and fresh flavors.

- **Beef Tenderloin Crostini ***
- **Ahi Tuna Wonton ***
- **Lobster Mac Croquette ***
- **Watermelon & Feta Crown ***
- **Flank Steak Skewer ***

Garden & Coastal

Fresh, vibrant selections with light seafood accents.

- **Watermelon & Feta Crown**
- **Smoked Salmon Deviled Egg**
- **Tomato Burrata Crostini ***
- **Ahi Tuna Wonton ***
- **Ratatouille Ricotta Shooter**

Southern Social

Inspired by Southern flavors and hospitality.

- **Lemon Basil Chicken & Waffle ***
- **Savory Shrimp & Grits (SD Original)**
- **Bourbon Peach Pork Belly**
- **Charred Sweet Corn Ribs**
- **Black Bean Cake**

Elevated Cocktail Reception

Sophisticated selections designed for upscale gatherings.

- **Ahi Tuna Wonton ***
- **Beef Tenderloin Crostini ***
- **Braised Lamb Crostini ***
- **Smoked Salmon Gouda Tartlet ***
- **Lobster Mac Croquette ***

FREQUENTLY ASKED QUESTIONS

WHAT IS THE MINIMUM ORDER?

The minimum order for a custom menu and proposal depends on the season, scale of event, and our availability.

WHEN IS THE GUEST COUNT NEEDED?

The final guest count is required 14 business days prior to the event. The guest count can be increased up to 7 business days before the event.

DO YOU OFFER BEVERAGE PACKAGES?

We offer a variety of beverage options and packages at an additional cost. Please contact us for more information.

ARE THERE ANY ADDITIONAL FEES?

There may be additional fees to cover the administrative and operational services related to your event.

ARE RENTAL COSTS INCLUDED IN THE CATERING QUOTE?

The cost of rentals is determined after menu selection and the location of the event is determined. SeasonedDish Catering is happy to coordinate rental arrangements.

WHAT IF MY EVENT IS LOCATED OUTSIDE OF THE TRI-STATE AREA?

That's not a problem! SeasonedDish Catering services the tri-state as well as surrounding areas. Additional transport and/or delivery charges will be assessed depending on the location of the event.

DO YOUR MENUS CHANGE?

Our menus are updated periodically. Menu items and prices are subject to change at any time based on availability and other factors.

*Not every FAQ is applicable to every Menu Package. The above FAQ's do not represent an official contract. The contract you receive for your event will have the most accurate and up-to-date information.

FREQUENTLY ASKED QUESTIONS (CONT'D)

WHAT IS YOUR CANCELLATION POLICY?

We have a flexible and variable cancellation policy depending on how far in advance you need to cancel your event. The specific terms are outlined in the contract you will receive.

DO YOU ACCOMMODATE FOOD ALLERGIES & DIETARY RESTRICTIONS?

We proudly accommodate all major food allergies and dietary restrictions. However, we are not a certified gluten-free, dairy-free, or nut-free facility.

WHAT INFORMATION SHOULD I HAVE WHEN INQUIRING ABOUT SERVICE?

Please provide the date of service, an estimate of the number of guests you plan to invite, the type of event, location, menus of interest, dietary requirements, and anything else that you think might be helpful. Your budgetary parameters are also important. To give those details easily, please fill out our contact form.

WHAT PAYMENT METHODS DO YOU ACCEPT?

Payments can be made via check, cash, e-transfer, or credit card.

CAN I BOOK A TASTING?

Private tastings can be booked upon request. Tastings are subject to an additional fee, but don't worry, this fee will be deducted from your final invoice if you select Seasoned-Dish to cater your event.

DO YOU PROVIDE VENDOR MEALS?

Absolutely! Vendor meals can be provided at an additional discounted cost.

WHEN SHOULD I SIGN THE CONTRACT?

Your event date is confirmed once the contract is signed and the initial deposit is received. We highly recommend doing this as soon as possible to secure your preferred date!

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