



“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

CORPORATE LUNCH OPTIONS

GOURMET SIGNATURE BOXES (HOT)

Starting at \$18 per guest

Perfectly crafted, freshly prepared, and elegantly presented.

OPTION 1: COASTAL ELEGANCE

- **GRILLED SALMON**
with lemon-dill sauce
- **SAUTÉED GREEN BEANS**
with shallots
- **ROASTED SWEET POTATOES**
lightly seasoned and caramelized
- **KALE SALAD**
toasted almonds, cranberries, poppy seed dressing
- **FRESH CROISSANT**
with honey butter

OPTION 2: TUSCAN DELIGHT

- **TUSCAN CHICKEN**
sundried tomatoes, spinach, Parmesan cheese sauce
- **ROSEMARY & GARLIC MASHED POTATOES**
creamy and flavorful
- **PARMESAN & LEMON GRILLED ASPARAGUS**
slightly charred, a touch of zest
- **CAESAR SALAD**
crisp romaine, shave Parmesan cheese, garlic croutons
- **GRILLED FOCACCIA**
with herb butter

OPTION 3: STEAKHOUSE PERFECTION

- **MARINADE GRILLED FLANK STEAK ROASTED**
- **BABY POTATOES**
garlic, rosemary, sea salt
- **BROCCOLINI**
with chipotle aioli & bread crumbs
- **SEASONED GARDEN SALAD**
house-made ranch & Italian dressing
- **GRILLED FOCACCIA**
with herb butter

OPTION 4: PLANT-POWERED FEAST (V, VG)

- **QUINOA-STUFFED BELL PEPPERS**
quinoa and vegetable blend
- **ROASTED CAULIFLOWER**
cumin, paprika, olive oil
- **ROASTED FINGERLING POTATOES**
herb roasted
- **ARUGULA SALAD**
cherry tomatoes, cucumber, balsamic vinaigrette
- **GRILLED FOCACCIA**
with chili onion oil

(Also available in buffet-style)



CORPORATE LUNCH OPTIONS

SIGNATURE GRAIN BOWLS

Starting at \$16.25 per guest

Fresh, chef-prepared bowls for a satisfying, balanced lunch. Each bowl is individually assembled and packaged for convenient grab-and-go service.

- **LEMON HERB CHICKEN GRAIN BOWL (DF, GF, NF)**

Grilled lemon herb chicken served over quinoa with roasted sweet potatoes, Brussels sprouts, pickled red onions, arugula, and lemon tahini.

- **MEDITERRANEAN GRAIN BOWL (V, GF, NF)**

Quinoa with roasted vegetables, cucumber, tomatoes, olives, feta, and house hummus.

- **STEAKHOUSE GRAIN BOWL (DF, NF)**

Grilled steak with grains, roasted mushrooms, blistered tomatoes, and arugula.

- **ROASTED SWEET POTATO POWER BOWL (V, VG, NF, DF)**

Roasted sweet potatoes with quinoa, avocado, pickled red onions, and toasted pepitas.

- **SIDES, DESSERTS, AND BEVERAGES AVAILABLE À LA CARTE.**

Served individually in 32 oz bowls.

CORPORATE LUNCH OPTIONS

SIGNATURE LUNCH BUNDLES (COLD)

Convenient, gourmet lunches perfect for meetings and corporate gatherings.

Includes: • Artisan sandwich or wrap • Chef's side selection • Gourmet Dessert

Starting at \$17.25 per guest

CHOOSE YOUR BOX

● SEASONED DISH CLUB

Turkey, ham, bacon, cheddar, Swiss, spring mix, tomato, mayo, and honey mustard on toasted honey wheat.

● CITRUS HERB TURKEY

Roasted turkey with lemon-herb aioli, arugula, shaved fennel, and heirloom tomatoes on ciabatta.

● MESQUITE ROASTED CHICKEN

Mesquite-grilled chicken, baby spinach, black cherry onion sauce, roasted peppers, gorgonzola, and a balsamic glaze on ciabatta.

● DISH'S ITALIAN

Prosciutto, Genoa salami, provolone, shaved lettuce, tomato, pickled relish, garlic-herb aioli, and red wine vinaigrette on a baguette.

● GARDEN PESTO VEGGIE (V)

Roasted vegetables, spinach, tomato, and basil pesto on focaccia.
(Vegan option available)

● ROAST BEEF & CARAMELIZED ONION JAM

Slow-roasted beef, caramelized onion jam, spring greens, provolone, and horseradish sauce on ciabatta.

● AVOCADO CHICKPEA GARDEN (V, VG)

Tender chickpeas, avocado, cucumber, sprouts, fresh herbs, and lemon-tahini dressing on whole grain.

FRESH WRAPS

● BAJA LIME CHICKEN WRAP

Grilled chicken, charred corn, shredded lettuce, avocado, pico de gallo, and citrus-lime crema.
(Vegan option available)

● MEDITERRANEAN VEGGIE WRAP (V)

Hummus, grilled vegetables, olives, cucumber, spinach, and lemon vinaigrette.
(Vegan option available)

SIDES (CHOOSE TWO)

Orzo Pasta Salad, Potato Salad, Fresh Fruit, Marinated Cucumber & Tomato Salad, Broccoli Salad (Bacon), or Kettle Chips.

DESSERTS (CHOOSE ONE)

Chocolate Chip Cannoli, Apple Crumb Cake, Cookie, Brownie, or Lemon Bar.

(Sides and desserts must be the same for all guests.)

SOUP & SALAD ADD-ON

(+\$4.25 per guest)

SOUP: Ask about seasonal options.

SALADS: Garden Salad, Greek Salad, Kale Caesar.

(Dairy Free, Gluten Free available upon request)



DESSERTS

STRAWBERRY BANANA CRUMBLE PUDDING

\$6.00

Whipped Banana Pudding, Shortbread Cookies, Strawberry, and Banana Slices Topped w/ golden brown crumbles. Served in individual shooter.

MINI PINEAPPLE UPSIDE-DOWN BITES

\$6.00

Golden cake, brown sugar cream cheese drizzle

PEACHY CREAM COBBLER PARFAIT

\$6.00

Peach Cobbler, sugar cookie w/ sweet cream

CARMEL BROWNIE PARFAIT

\$6.00

Rich chocolate brownie, caramel syrup, fluffy cream cheese topped w/ roasted pecans

BERRY DESSERT PLATTER

\$5.00

Includes berries, brownie bites and cheesecake bites

FRESH BAKED COOKIE PLATTER

\$4.00

BLONDIES, BROWNIES & COOKIES TRAY

\$5.00



REFRESHMENTS

LEMONADE

Seasonal flavored lemonade
(Blueberry Basil Lemonade, Watermelon) \$2.50

\$1.75

SWEET TEA

\$1.50

BOTTLED WATER

\$1.25

GOURMET COFFEE BAR

Premium flavor syrups, non-dairy milks, flavored creamers, garnishes, cold-brew coffee or iced Options, and house-made sweeteners are also available.

\$7.50

SPARKLING FLAVORED WATER (CAN)

\$2.25 (PERRIER)

ASSORTED JUICE/ ORANGE JUICE/ APPLE JUICE/ CRANBERRY JUICE

\$1.85

SODAS

(Sprite, Coke, Diet Coke)

\$1.50

COFFEE

(Include cups, sugar, and liquid creamer)

\$2.25

*Specialty chilled refreshments available upon request



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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