



“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



SeasonedDish Catering

PACKAGES + PRICING

CLASSIC

Choice of 1 Green or Grain
Choice of 1 Protein
(chicken, fish, or Vegetarian)
Choice of 1 side

\$25/pp

ESSENCE

Includes:
Choice of Bread
Choice of 1 Green or Grain
Choice of 1 Protein
Choice of 1 Side
Choice of 1 Dessert

\$36/pp

RESERVE (Most Popular)

Includes:
Breads
Choice of 1 Green or Grain
Choice of 1 Protein
Choice of 2 Sides
Choice of 1 Dessert

\$45/pp

SIGNATURE

Includes:
Breads
Choice of 2 Greens or Grains
Choice of 2 Proteins
Choice of 2 Sides
Choice of 2 Desserts

\$64/pp

Additional Protein: +\$10-\$14 per person

Additional Side: +\$6-\$8 per person

WHAT DOES THE ABBREVIATIONS MEAN?

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

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.

SAMPLE DINNER EXPERIENCES

These curated menus illustrate how each dinner package comes together.
Selections may be customized from the full menu that follows.

CLASSIC DINNER EXPERIENCE

BREAD

RUSTIC DINNER ROLLS WITH
SALTED BUTTER

GREEN OR GRAIN
SEASONED GARDEN SALAD

PROTEIN

GARLIC BUTTER CHICKEN WITH
MUSHROOMS & CAPERS

SIDE

GARLIC CONFIT WHIPPED YUKON
GOLD POTATOES

RESERVE DINNER EXPERIENCE

BREAD

GRILLED HOUSE FOCACCIA WITH OLIVE
OIL & SEA SALT

GREEN OR GRAIN
KALE CAESAR SALAD

PROTEIN

CHIMICHURRI FLANK STEAK
GARLIC BUTTER CHICKEN
WITH MUSHROOMS & CAPERS

SIDE

WHITE TRUFFLE & PARMESAN
FINGERLING POTATOES
CHARRED BRUSSELS SPROUTS
WITH MAPLE-SHERRY GLAZE

DESSERT

MINI CHEESECAKE WITH SEASONAL
FRUIT COMPOTE

ESSENCE DINNER EXPERIENCE

BREAD

HONEY BUTTER CROISSANTS WITH
SWEET HONEY BUTTER

GREEN OR GRAIN
STRAWBERRY & BURRATA SALAD

PROTEIN

PAN-SEARED MARKET FISH
W/ TOMATO CONFIT.

SIDE

BROWN BUTTER PARMESAN ORZO
HONEY GARLIC ROASTED CARROTS

DESSERT

MIXED BERRY PANNA COTTA SHOOTER

SIGNATURE DINNER EXPERIENCE

BREAD

ARTISAN BREAD WITH WHIPPED
GARLIC HERB BUTTER

GREEN OR GRAIN
WATERMELON, CUCUMBER & FETA SALAD
LEMON HERB QUINOA

PROTEIN

RED WINE BRAISED SHORT RIBS
PAN-SEARED MARKET FISH
WITH TOMATO CONFIT

SIDE

STEAKHOUSE MAC & CHEESE (V)
LEMON PARMESAN ASPARAGUS (V, GF)
MEDITERRANEAN RICE PILAF (V, GF)

DESSERT

MIXED BERRY PANNA COTTA SHOOTER
DOUBLE CHOCOLATE BROWNIE

DINNER MENU

BREAD

RUSTIC ROLLS

Soft, warm rustic rolls served with salted butter (V).

ARTISANAL BREAD BASKET

A selection of artisanal breads, accompanied by rich whipped garlic herb butter (V).

HOUSE FOCACCIA BREAD

Grilled to perfection with olive oil and sprinkled with sea salt (V).

HONEY BUTTER CROISSANTS

Freshly baked, buttery croissants drizzled with sweet honey butter (V).

GRAINS & MORE

LEMON QUINOA (VG, GF, V)

Light quinoa finished with lemon zest, olive oil, and shaved vegetables.

CUCUMBER DILL ORZO (V)

Tender orzo with crisp cucumber, fresh dill, feta, and citrus dressing.

ROASTED VEGETABLE BARLEY SALAD (VG, V)

Hearty barley with roasted seasonal vegetables, peppery arugula, and garlic herb olive oil.

GREENS

STRAWBERRY BURRATA SALAD (V, GF)

Sweet strawberries, creamy burrata, and baby greens finished with toasted nuts and a light balsamic drizzle.

KALE CAESAR (V)

Chopped kale tossed in house Caesar dressing with shaved parmesan and crispy crouton crumbs.

WATERMELON CUCUMBER FETA SALAD (V, GF)

Juicy watermelon, crisp cucumber, and feta, finished with fresh herbs and citrus-honey vinaigrette.

SEASONED GARDEN SALAD (V)

Romaine and spring greens with shaved carrots, cucumbers, cherry tomatoes, croutons, cheddar, and red onions with house ranch or Italian dressing.

PROTEINS

HERB-CRUSTED TRI-TIP (GF)

Carved tri-tip finished with mustard rosemary jus.

CHIMICHURRI FLANK STEAK (GF)

Fire-grilled flank steak, sliced thin, finished with vibrant chimichurri.

RED WINE BRAISED SHORT RIB (GF)

Slow-braised beef with pearl onions and rich red wine reduction.

GARLIC BUTTER CHICKEN (GF)

Seared chicken breast with garlic butter, mushrooms, and capers.

MARKET FISH WITH TOMATO CONFIT (GF)

Pan-seared seasonal fish finished with tomato confit and basil oil.



SIDE VEGETABLES

HONEY GARLIC ROASTED CARROTS (V, GF)

Roasted carrots glazed with honey and garlic.

SHERRY GLAZED BRUSSELS SPROUTS (V, VG GF)

Charred Brussels sprouts with maple sherry glaze.

GRILLED SEASONAL VEGETABLES (V, VG, GF)

Zucchini, squash, peppers, onions, and asparagus grilled with olive oil.

GREEN BEANS WITH SHALLOTS & ALMONDS (V, GF)

Crisp green beans sautéed with caramelized shallots and toasted almonds.

LEMON PARMESAN ASPARAGUS (V, GF)

Roasted asparagus finished with lemon zest and shaved parmesan.

VEGETARIAN & VEGAN

CRISPY TOFU WITH GINGER-SCALLION (VG)

Golden tofu served with an aromatic ginger-scallion sauce.

SUN-DRIED TOMATO PENNE (V)

Penne with sun-dried tomatoes, spinach, artichokes, caramelized onions, and garlic cream sauce.

RICOTTA ROASTED VEGETABLE TART (V)

Flaky pastry with creamy ricotta, roasted vegetables, arugula, and balsamic glaze.

ZUCCHINI NOODLE PRIMAVERA (V, GF)

Zucchini noodles sautéed with seasonal vegetables, blistered tomatoes, garlic, and basil pesto.

(We can accommodate most dietary restrictions)



SIDE STARCHES

TRUFFLE PARMESAN FINGERLING POTATOES (V, GF)

Roasted fingerling potatoes finished with parmesan and white truffle oil.

GARLIC CONFIT WHIPPED POTATOES (V, GF)

Creamy Yukon Gold potatoes whipped with roasted garlic confit and butter.

STEAKHOUSE MAC & CHEESE (V)

Cavatappi pasta baked with premium blended cheeses.

BROWN BUTTER PARMESAN ORZO (V)

Toasted orzo finished with brown butter and parmesan.

MEDITERRANEAN RICE PILAF (V, GF)

Herbed basmati rice with vegetables and toasted almonds.

DESSERTS

CHEF'S DESSERT SHOOTERS (V)

Seasonal miniature desserts such as berry panna cotta, cookie butter cheesecake, key lime, caramel, or chocolate mousse.

MINI CHEESECAKES (V)

w/seasonal compote

Creamy cheesecake bites topped with rotating fruit compotes.

FRENCH MACARONS (GF)

Delicate almond meringue cookies with seasonal fillings.

SEASONAL FRUIT DISPLAY (VG, GF)

A vibrant selection of fresh seasonal fruit.

(We can accommodate most dietary restrictions)



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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