



“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.

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

WARM GRAIN & GREENS SALAD

Quinoa, arugula, roasted sweet potato, Brussels sprouts, pickled onion, feta, maple-tahini dressing.

WILD RICE & ROASTED SQUASH (GF, VG)

Wild rice blend, squash, celery, dried cherries, parsley, toasted sunflower seeds, cider vinaigrette.

ROOT VEGETABLE BARLEY SALAD

Pearled barley, roasted carrots, parsnips, sweet potato, baby kale, dried cranberry, toasted pepitas, maple-Dijon vinaigrette.

GREENS

ORCHARD POACHED PEAR SALAD (V)

Mixed baby greens, poached pear slices, crumbled gorgonzola, candied pecans, and champagne vinaigrette.

HARVEST WINTER GREENS SALAD (V, GF, NF)

Tender kale, baby spinach, shaved fennel, roasted honey-crisp apples, candied pepitas, and crumbled goat cheese with apple cider-shallot vinaigrette. (VG option available)

MAPLE & APPLE SALAD (V, VG, GF)

Diced Granny Smith apple, mixed greens, toasted walnuts, dried cherries, maple herb dressing

ROASTED BEET & WHIPPED FETA SALAD (V)

Baby arugula and mixed greens with roasted beets, whipped feta, candied pistachios, pickled shallots, and citrus-sherry vinaigrette.

PROTEINS

HERB-CRUSTED TRI-TIP (GF, DF, NF)

A tender and juicy tri-tip roast, coated in a fragrant herb crust and served with a rich mustard-rosemary jus.

APPLE CIDER DIJON SALMON (GF, DF, NF)

Baked salmon with a maple-cider glaze, whole grain mustard, and roasted apple relish.

CORNBREAD & HERB STUFFED CHICKEN

Roasted chicken breast, savory cornbread stuffing, caramelized onion, fresh herbs, and pan jus.

BOURBON-BRAISED BEEF

Slow-braised beef with bourbon-onion jus, roasted garlic, and fresh herbs.

PORCINI CRUSTED PORK MEDALLIONS (NF, GF)

Roasted pork medallions coated with fresh herbs, served with a rich, buttery mushroom sauce.

TUSCAN STUFFED CHICKEN (GF, NF)

Chicken breast stuffed with roasted tomatoes, fresh spinach, and Parmesan, topped with a creamy Parmesan sauce.



SIDE VEGETABLES

CHARRED CARROTS (V, GF, NF, VG)

Charred carrots are served with a vibrant herb chimichurri sauce.

SHERRY GLAZED BRUSSELS SPROUTS (V, GF, NF, VG)

Charred Brussels sprouts with maple sherry glaze.

WINTER ROASTED VEGETABLES (V, GF, NF, VG)

Squash, Brussels sprouts, heirloom carrots, cauliflower, red onion, herbs.

SAUTÉED KALE & PEPPERS (V, GF, NF, VG)

Tender kale, sweet peppers, and red onion sautéed with garlic and olive oil.

BRAISED RED CABBAGE (V, VG, GF, DF, NF)

Slow-braised red cabbage with red wine vinegar, warm spices, and a touch of brown sugar.

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)



SIDE STARCHES

YUKON GOLD & SWEET POTATO GRATIN (V, GF, NF)

Thinly sliced potatoes baked in a creamy shallot and fontina cheese sauce.

ROSEMARY & GARLIC MASHED POTATOES (V, GF, NF)

Creamy mashed potatoes with roasted garlic, butter, and fresh rosemary.

STEAKHOUSE MAC & CHEESE (V, NF)

Baked with a blend of rich cheeses and spices.

PARMESAN GARLIC RISOTTO CAKE

Crispy risotto cake with Parmesan, roasted garlic, and fresh herbs. (V, GF, NF)

CARAMELIZED ONION BARLEY PILAF

Pearled barley with caramelized onion, celery, and cracked black pepper.

VEGETARIAN & VEGAN

ROASTED VEGETABLE & PESTO ORZO

Charred zucchini, roasted cherry tomatoes, and baby spinach tossed with basil pesto and finished with a bright lemon zest. (V) (VG/GF option available)

SUN-DRIED TOMATO PENNE PASTA

Garlic, artichoke hearts, spinach, and sun-dried tomatoes are combined in a savory white wine cream sauce. (V, NF) (VG/GF option available)

STUFFED BELL PEPPERS WITH QUINOA & ROASTED VEGGIES

Sweet bell peppers filled with quinoa, roasted vegetables, and smoky tomato harissa sauce, topped with mozzarella. (V, GF, NF) (VG option available)

RICOTTA ROASTED VEGETABLE TART

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

VEGETARIAN LASAGNA

Roasted garlic béchamel, seasonal vegetables. (NF, V)

CRISPY TOFU

Maple-miso glaze, bok choy, sesame, scallion.

(We can accommodate most dietary restrictions)



REFRESHMENTS

LEMONADE

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

\$1.75

SPARKLING FLAVORED WATER (CAN)

\$2.25 (PERRIER)

ASSORTED JUICE/ ORANGE JUICE/ APPLE JUICE/ CRANBERRY JUICE

\$1.85

SWEET TEA

\$1.50

SODAS

(Sprite, Coke, Diet Coke)

\$1.50

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

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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