

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.



Garnish staffed both the cocktail hour, dinner and bars all evening. They were professional, kind and most importantly I DID NOT LIFT A FINGER! The service was superb. Above all, the food is exceptional, guests were thrilled and have asked for their information and the experience is something I am truly grateful for.
-Andrew & Annie Martinez



Proud to be the Preferred Caterer for:



for food lovers
- WEDDINGS -



GARNISH CATERING
9648 Kenwood Rd., Blue Ash, Ohio 45242
(513) 791-2433
www.garnishcincinnati.com
info@garnish-catering.com

- BAR PACKAGES -

All bar packages are based on a minimum three hour bar service, labor not included . All packages include garnishes and mixers necessary for basic bar service with additional items for platinum and gold packages. Disposable cups, cocktail napkins, ice are included in each package. Liquor and premium mixers are additional for all bar packages.

- PLATINUM -

- Your choice of 4 domestic, imported & craft beer.
- Wines paired with your meal and tastes (90+ point rated wines)
- Champagne Toast
- Three Olives Vodka, Bombay Sapphire Gin, Cruzan Rum, Captain Morgan's Spiced Rum, Johnny Walker Red Label Scotch, Canadian Club Blended Whiskey, Booker's Bourbon, Jose Cuervo Tequila, Triple Sec, Kahlua (Additional Cost)

- GOLD -

- Your choice of 4 domestic, imported & craft beer.
- Wines paired with your meal and tastes
- Champagne Toast (Available for Additional Cost)
- Tito's Vodka, Bombay Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Dewar's White label Scotch, Canadian Club Blended Whiskey, Maker Mark Bourbon, Jose Cuervo Tequila, Triple Sec, Kaluha (Additional Cost)

- SILVER -

- Miller Lite, Miller High Life, 50 West Doom Pedal IPA
- Zolo Cabernet Sauvignon, Zolo Unoaked Chardonnay, Zolo Sauvignon Blanc, Folly of the Beast Pinot Noir (Pick 2)
- 1941 Vodka, Grey's Peak Gin, Castillo Rum, Admiral Nelson's Spiced Rum, Dewar's White Label Scotch, Canadian Club Blended Whiskey, Old Fosters Bourbon, Agaveles Tequila, Amaretto, Triple Sec

- BRONZE -

- Miller Lite, Miller High Life
- Gen 5 Cabernet Sauvignon, Gen 5 Chardonnay
- Seagram's Vodka, Gordon's Gin, Castillo Rum, Admiral Nelson's Spiced Rum, Grant's Scotch, Seagram's 7 Canadian Whiskey, Jim Beam Bourbon, Agaveles Tequila, Amaretto, Triple Sec.



-HOW CAN WE BEST SERVE

This is your day and your vision is our pleasure. Garnish Catering is well versed in all aspects of food presentations. . . plated meals, buffets, stations, small plates and tapas.

-COCKTAIL HOUR- -COLD DISPLAYED-

-Vegetable Crudite'

-Imported & Domestic Cheese
and Meat Board with Crackers

-Lemon Marinated Tortellini
Skewers with Sun-dried
Tomatoes and Fresh Basil



-Garam Masala Scented Lamb
with Minted Yogurt, Hummus &
Grilled Pita



-Shrimp Salad Served on a
Chinese Spoon.

-HOT PASSED-

-Cabernet Braised Beef Short Ribs
Stuffed Red Potato with Pickled Red
Onion, Cotija & Cilantro



-Miniature Grilled Brie Sandwich
(available in seasonal flavors)

-Sizzling Korean Beef Skewers

-Chorizo Stuffed Arancini served
with Roasted Garlic Aioli



-Maryland Style Miniature
Crab Cakes with Remoulade
Sauce

- Torched Togarashi Pork Belly
Served atop sticky rice &
Sriracha Aioli



-A SELECTION OF - -OUR ENTREES -

-PLATINUM MENU -

-Pistachio Crumbed Elysian Fields Lamb Loin-
-with Garlic Shrimp and Chive Straws-
Wild Mushroom Ragout, Crispy Spring Pea & Artichoke Arancini,
Carrot Wrapped Bundles of Haricot Verts (SP)

-Macadamia Crusted Chilean Seabass-
-with Grapefruit & Avocado Fresca-
Sea Salt Crusted Pebble Potatoes
Grilled Broccolini (SU)

-Local Duck Served Two Ways-
Crispy Skinned Breast with Port Wine Poultry Jus
Confit of Duck Leg , Parmesan & Sage Risotto Cake, Roasted
Root Vegetables(A)

-Miso & Brown Sugar Glazed Chilean Seabass-
-with Gingered Sake Beurre Blanc-
Tobikko Roe, Yaki Soba Noodle & Quick Pickled Vegetables(W)

-GOLD MENU -

-Pan Seared Akura King Salmon-
-Oyster Mushroom & Cabernet Sauvignon
Reduction-
Arugula & Pumpkin Seed Farro
Spring Squash "Noodles" (SP)

-Dry Aged Chargrilled Tomahawk Pork Chop-
Roasted Brussel Sprouts
Fingerling Potatoes, Vidalia Onion & Bacon Hash (SU)

-Potato Latke Crusted Akura King Salmon-
-with Chive Beurre Blanc-
Thyme & Parmesan Basmati Rice with Pine Nuts
Steamed Broccoli (A)

-Pan Roasted Ashley Farms Chicken Miranda-
Pearly Onion & Bacon Lardons with Roasted Poultry Jus
Yukon Gold Whipped Mashed Potatoes.
Roasted Broccoli(W)

-SILVER MENU -

-Blue Crab Stuffed Atlantic Sole-
-with Paprika & Lemon Vin Blanc-
Sour Cream & Chive Mashed Potatoes
Sweet Corn Succotash (SP)

-Caribbean Jerk Shrimp Kebobs-
Red Beans & Rice
Grilled Local Vegetables(SU)

-Pan Seared Lake Victoria Perch-
-with Green Peppercorn Beurre Blanc-
Honey Roasted Carrots & Parsnips
Wilted Arugula(A)

-Sauté of Chicken Marsala-
-with Balsamic Glazed Mushrooms & Shallots-
Herbed Basmati Rice
Roasted Baby Carrots (W)

-SALADS -

-Red Butter Lettuce Wedge-
Tomato Confit, Gorgonzola Dulce, Crispy Pancetta
(SP)

-Grilled Peach & Baby Kale-
Black Pepper Whipped Ricotta, Toasted Almonds,
Champagne Dijon Vinaigrette(SU)

-Maple Roasted Butternut
Squash-
Mixed Greens, Marsala
Soaked Raisins,
Candied Pecans, Maple
Mustard Vinaigrette(A)



-Red Wine Poached Pear-
Arugula, Goat Cheese,
Candied Pecans &
Cabernet Pear Gastrique
(W)



-WEDDING CAKES -

Let our talented Pastry Chef design the cake of your dreams. From butter cream to fondant we can work with it all! Sit down with our Chef and talk sweets, Classically trained artist and Chef, will make your cake both stunningly beautiful and delectable. Sit down with our chef, taste the cake, and design your dream out of Sweets. Traditional or not. . . We can make your Sweets something to remember.

-ALL INCLUSIVE-

Let Garnish handle everything. . . Food, Rentals, Flowers and Cakes. Let us take care of it for you! Over the years Garnish Catering has developed close relationships to get you what you want. All you have to do is show up!



