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 local ingredients.

Garnish Catering helps take the stress out of planning the perfect meal. We facilitate our client's additional needs, such as providing a friendly and professional service staff, rentals and floral arrangements, and beverage service. Garnish Catering offers you peace of mind and an unforgettable event.

Garnish Catering is so much more than a provider or delicious food. They are a customer service focused innovator that consistently delivers creative meals at fair prices. They have proven to impress every level of our corporate clientele. Whether you are picking up an after work dinner for two or planning an event, you will be thrilled with what Garnish has to offer!
-Diane MacLachlan

Proud to be the Preferred Caterer for:

ARONOFF CENTER
THE STRIETMANN CENTER
THE GLENDALE LYCEUM 1883
CINCINNATI ARTS ASSOCIATION
Premier PARK EVENTS
Kennedy Heights Arts Center
MADTREE
str. an interactive venue
BOOST
RHINEGEIST BREWERY
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GARNISH CATERING

for food lovers

-CORPORATE-
-LUNCHES-

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

-COLD-

Our cold lunches are available on platters or as boxed lunches. Our boxed lunches are elegantly packed and labeled with the contents. Perfect for occasions such as corporate "lunch and learns", teacher appreciation luncheons, sports teams or if you just need something quick to-go. Boxes Include a sandwich, side and dessert of your choice. Our Meals are made with all natural meats and fresh local ingredients. Our Boxed lunches are $12.00 per meal, with the option to add a cold soda or bottle of water for $1.25.

-SANDWICHES- (GF)

-Grilled Chicken, Provolone, Lettuce, Pesto on Ciabatta

-Chicken Salad with Walnuts and Grapes on a Croissant

-Chicken Caesar Wrap with Bacon

-Traditional Turkey Club on White Bread

-Roast Beef, Boursin & Arugula on Pita

-Ham & Swiss with on Pretzel Bun with Honey Mustard

-Homemade Tuna or Egg Salad Served on Whole-Wheat Bread

-Roasted Veggie Wrap with Lettuce, Tomato, Onion, Zucchini, Carrots and Ranch Dressing

-Hummus, Red Pepper, Tomato, Cucumber on Whole-Wheat Bread (V)

-ENTREE SALAD (GF)

-Greek Salad with Steak & a Red Wine Vinaigrette

-Caesar Salad with Grilled Shrimp with Homemade Dressing and croutons.

-Caprese Salad with Seared Salmon & Balsamic Vinaigrette

-SIDES-

-Mediterranean Orzo

-Pesto Bowtie Pasta with Peas

-Potato Salad with Chives and Cheddar

-Bag of Chips

-Lemon Couscous with Zucchini & Sweet Potato (V)

-DESSERT-

-Brownie(GF,V)

-Chocolate Chip Cookie (GF)

-Seasonal Jam Bar (GF)

-Fruit Cup (GF,V)

For groups of 20 or less please choose a selection of no more than four different types of sandwiches, two sides and two desserts.

-HOT LUNCHES-

We are happy to accommodate your specific needs, whether it's a pick-up, delivery or fully staffed. Our menu is made with the freshest local and seasonal ingredients. We are a one stop shop and provide all necessary utensils and beverages.

-ENTREES- (GF)

-Lemon Chicken Piccata

-Salmon Florentine

-Marinated Flank Steak

-Mediterranean Grilled Bronzini

-Pork Loin with a Seasonal Chutney

-Crab Cakes with House Remoulade

-BBQ Pulled Pork Served with Mini Brioche Buns

-Chicken Marsala with Balsamic Roasted Mushrooms

-Chicken in a Sun-Dried Tomato, Basil, Pine White Wine Sauce

-Chicken Breast Stuffed with Spinach, Basil, Goat Cheese, & Sun-Dried Tomatoes

-Bourbon and Soy Glazed Pork Tenderloin with Mustard Scallion Cream

-Balsamic Glazed Beef Tenderloin Tips with Onions & Peppers

-SIDES-

-Roasted Sweet Potato Wedges with Fresh Rosemary(GF, V)

-Creamy Mashed Potatoes(GF)

-Caramelized Brussels Sprouts with Bacon and Balsamic(GF)

-Couscous Salad with Assorted Grilled Vegetables (GF, V)

-Roasted Red Potatoes with Garlic & Rosemary(GF, V)

-Herbed Basmati Rice(GF, V)

-Roasted Root Vegetables(GF, V)

-Sautéed Zucchini and Squash with Lemon & Thyme(GF, V)

-Asparagus Salad with Fried Sage and Lemon Vinaigrette(GF)

-Green Bean Amandine(GF, V)

Items denoted can be made to accommodate dietary restrictions.
(V) Vegan (GF) Gluten Free

-SIDE SALADS-

-Garden Salad with Honey Balsamic Vinaigrette(GF, V)

-Caesar Salad with House-made Croutons & Dressing

-Spinach Salad with Seasonal Berries, Goat Cheese & Almonds with Strawberry Balsamic Vinaigrette(GF)

-Greek Salad with Red Wine Vinaigrette(GF)

-AFTERNOON SNACKS & CANAPES-

-Caprese Skewers(GF)

-Fruit Skewers(GF, V)

-House-made Trail Mix(GF, V)

-Sweet and Spiced Mixed Nuts(GF)

-Charcuterie Board with Crackers

-Various Energy Bars / Bites (V, GF)

-Assorted Popcorn (V, GF)

-Salami Roll ups with Boursin Cheese(GF)

-Saratoga Chips with BBQ Dipping Sauce(GF, V)

-Soft Pretzel Bites with Nacho Cheese, House Beer Mustard.

-House-made Salsa & Guacamole Served with Tortilla Chips

-Artichoke & Spinach Dip with Tortilla Chip or Pita Chips (GF, V)

-Crostini Bar with Bruschetta, Edamame Puree, Black Bean Puree and Olive Tapenade(GF, V)

-Vegetable Crudité with Hummus, Ranch or Spinach Dip(GV,V)

-DESSERTS-

Want to add something sweet to your catered lunch? Whether it's House-made Cookies, Brownies, Pecan Bars, or even a Celebration Cake to help celebrate company milestones. Our team of trained Pastry Chefs can create the perfect ending to your lunch!

-Macarons(GF)

-Pecan Bars

-Apple Pie Bars

-Whoopie Pies

-7 Layer Bars

-Assorted Mousse Shots(GF)

-Mini Cupcakes(GF)

-Cherry Almond Brownies(GF)

-Mini Cheesecake Bites

-Sesame,Date & Cashew Truffles (GV)(V)