



HOUSE CAFÉ & CATERING



SALADS

All Salads include a cookie

House Salad \$13

Diced ham, turkey, mozzarella, cheddar, egg, and tomato served on greens with croutons and choice of dressing

Cobb Salad \$13

Grilled chicken, blue cheese, egg, bacon, tomato, served with croutons on bed of greens with choice of dressing

Strawberry Salad \$13 V

Fresh strawberries, sliced apple, cranberries, walnuts, red onion and blue cheese crumbles on a bed of greens. Served with balsamic vinaigrette

Cajun Caesar Salad \$13

Blackened chicken, parmesan crisps, red onion, and tomato served on bed of greens with croutons and Caesar dressing

Southwest Salad \$13

Southwest seasoned grilled chicken, cheddar, tomato, red onion, corn salsa, served on a bed of greens with crunchy tortilla strips and spicy ranch dressing

BOXED LUNCH

Boxed Lunches include chips, pickle and a cookie

House Club \$13

Turkey, ham, bacon, cheddar, greens, tomato on oat bread

The Gobbler \$13

Turkey, Swiss, avocado, roasted red pepper aioli, greens, tomato on ciabatta

Ham & Swiss \$13

Ham, Swiss, sliced apple, apricot preserves, greens, tomato, on a buttery croissant

Chicken Salad Croissant \$13

Chicken salad made with cranberries, walnuts, and bacon on a buttery croissant with fresh greens and tomato

Tuna Salad Croissant \$13

Tuna salad with boiled egg and Swiss cheese, fresh greens, and tomato on a buttery croissant

ALL DAY BREAKFAST

10 person minimum on breakfast orders

Continental \$10 V

Assortment of muffins, pastries, seasonal fruit, boiled eggs, and yogurt parfait made with granola, served with juice

Rise and Shine \$10

Scrambled eggs, brunch potatoes, bacon, sausage, biscuits, seasonal fruit and bottled juice

Breakfast Burritos \$10

Scrambled egg, sausage, cheddar, sautéed peppers and onions, salsa wrapped in flour tortilla served with breakfast potatoes, seasonal fruit and bottled juice

Scrambler \$10

Ham, cheddar, peppers and onions scrambled into a soufflé served with brunch potatoes, biscuits, seasonal fruit and bottled juice

Country Breakfast \$10

Biscuits and sausage gravy, brunch potatoes, scrambled eggs, seasonal fruit and bottled juice

Fresh from the Griddle \$10

Pancakes, scrambled eggs, choice of bacon or sausage, fresh fruit, syrup and bottled juice

French Breakfast \$10 V

French toast, seasonal fruit topping, assorted quiche, brunch potatoes and bottled juice

Veggie Wrap \$13 V

Roasted red pepper hummus, mozzarella, greens, and marinated tomatoes, cucumbers and red onion

Peppercorn Ranch Wrap \$13

Grilled chicken, bacon, mozzarella, roasted red pepper, greens, tomato, peppercorn ranch

Caprese Wrap \$13

Herb rubbed grilled chicken, Swiss, greens, tomato, red onion, pesto aioli

Buffalo Chicken Wrap \$13

Grilled chicken tossed in buffalo sauce, greens, tomato, red onion, mozzarella and blue cheese dressing

Loaded Baked Potato \$13

Served with crumbled bacon, sour cream, cheddar, green onion, and butter, a side salad and choice of dressing, cookie and pickle - does not include chips

To place order call: 513-281-2233

www.HouseCafeCatering.org



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HOT BUFFETS

15 person minimum on buffet orders

Taco Bar \$10

Taco beef, chicken carnitas, rice, black beans, shredded cheddar, shredded lettuce, diced tomato, sour cream, salsa served with flour tortilla

Baked Potato Bar \$10

Baked potatoes accompanied by a top-it-yourself display including bacon, cheddar, broccoli, chives, sour cream, and margarine/ butter. Served with choice of Baja chicken soup, vegetarian chili, or chicken noodle soup and cookies

Pasta Bar \$15

Chicken alfredo, spaghetti with meat sauce, and veggie lasagna, served with garlic bread sticks, side salad and dessert of choice.

Pulled Pork or Chicken BBQ \$15

Served with bun, coleslaw, potato salad, chips and cookies

DRINKS

Assorted Juice \$1.50

Apple, Orange, Grape,

Cranberry

Bottled Soft Drinks \$2.50

Coke, Diet Coke, Sprite,

Mountain Dew

Buffet Drinks \$5

One gallon of lemonade or

sweet tea

Bottled Water \$1

House Favorite

G Gluten Free

V Vegetarian or By Request

HORS D'OEUVRES

Bruschetta \$2 **V**

Two crostini topped with mozzarella and assorted vegetables and herbs

Vegetable Crudité \$2.25 **G V**

Fresh cut vegetables served with ranch for dipping

Fruit Arrangement \$2.50 **V**

Fresh seasonal fruit tray with yogurt dipping sauce

Charcuterie \$5

Assorted cheese, crackers, and meats

Pinwheels \$3.50

Three assorted pinwheel wraps

Cocktail Meatballs \$2

Four meatballs served with BBQ sauce

Mini Spring Rolls \$3.5

Two mini spring rolls served with Thai sweet chili sauce

Spinach and Artichoke Dip \$3 **V**

Spinach and artichoke dip served with tortilla chips

SNACKS & DESSERTS

Bagged Snacks \$1

Chips, pretzels, popcorn

Peanut Butter Brownies

\$1.50

Cookies \$1

Chocolate chip, sugar, peanut

butter, oatmeal raisin

Mini Bites \$2.50

Assorted cheesecakes and

lemon bars

ABOUT US

House Cafe and Catering is a social enterprise offering catering for corporate and social events, delivered to your office or event venue within the Tri-State, and providing delicious food and quality service. It is designed to provide work training experience for Talbert House graduates while generating funds to support Talbert House's mission.

CATERING POLICIES

There is a \$100 order minimum for free delivery. A \$25 fuel surcharge will be added to deliveries outside the I-275 loop. Submit orders at least 7 business days (excludes holidays & weekends) in advance. Changes or cancelled orders require at least 48 hours notice to avoid a 20% fee. Volume discounts are available. Delivery hours are Monday through Friday 9am - 5pm. Weekend orders and custom menus are available with a \$3,000 minimum.

HOW DOES IT WORK?

Please book your event with as much notice as possible. All orders include utensil packets, plates, napkins, and condiments. Please indicate any special dietary requests when placing your order and we will do our best to accommodate.

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