



AWARD WINNING FOOD
with an affinity for impeccable service



CATERING MENU OPTIONS

buffet style

▶ Meat – Choice of 1, 2, or 3

Chicken Marsala - Lightly breaded chicken breast pan seared with shallots and mushrooms, then deglazed with marsala wine, demi-glace, and finished with butter.

Bacon Wrapped Turkey Mignon - 6-8 oz turkey mignon wrapped in a slice of turkey bacon and a slice of applewood smoked bacon. Grilled and finished in the oven. It is served with a green peppercorn demi-glace.

Prime Rib - Ohio grass-fed ribeye generously seasoned with cracked black pepper, kosher salt, and thyme. Seared, then cooked low and slow. Served with au jus and horseradish cream.

Roasted Pork Loin - Our incredibly moist whole pork loin seasoned and slow cooked. Served with green peppercorn demi-glace.

Grilled Chicken Breast - 6 oz. chicken breasts marinated and grilled to perfection.

Chipotle Roasted Salmon - Scottish salmon sprinkled with brown sugar, chipotle, kosher salt and baked. Available as whole sides or filets.

Beef Tenderloin - Whole beef tenderloin seasoned with kosher salt, cracked black pepper, and dried herbs. Seared and finished in the oven. Served with horseradish cream and whole grain mustard.

▶ Starch – Choice of 1

Smashed Red-Skin Potatoes - Steamed red-skin potatoes mixed with butter, cream, and herbs.

Potato Gratin - Yukon gold potatoes sliced in layers with cream, salt and pepper. Available in an array of flavors for an extra charge.

Rice - Chef's choice

Smashed Root Vegetable - Sweet potatoes, Idaho potatoes, parsnips & carrots blended with cream, brown sugar, butter, salt and pepper

▶ Vegetables & Salads - Choice of 2

Green Beans Almondine - Steamed green beans tossed in brown butter and toasted sliced almonds.

Green Beans and Hazelnuts - Oven-roasted green beans with butter and halved hazelnuts.

Sunshine Mix - A mixture of green beans, yellow wax beans, and carrots steamed and tossed in butter, salt and pepper.

Ginger Glazed Carrots - Biased cut carrots, steamed, then sautéed with butter and house made ginger ale.

Caesar Salad - Chopped romaine lettuce tossed in our house made Caesar dressing and parmesan cheese. Available with kale for an extra charge.

Tossed Salad - Arcadian greens tossed in balsamic dressing and served with grape tomatoes, cucumber slices, and parmesan cheese.

HOT AND COLD

appetizers

Artichoke Dip: a creamy mixture of artichoke and parmesan cheese with a hint of cayenne. Served hot with crisp pita chips

Asian Meatballs: pork sausage meatballs wrapped and in a snow pea and skewered. Served with hoisin sauce

Assorted Artisan Cheese: a variety of specialty cheeses served with fresh and dried fruit and marcona almonds.

Bacon Wrapped Scallops: plump sea scallops wrapped in crispy applewood smoked bacon. (available brushed with barbeque sauce)

Bruschetta: tomatoes, red onion, and fresh basil tossed in olive oil and red wine vinegar

Crostini's: sweet caramelized onions and gorgonzola cheese baked onto a crostini

Caprese Skewers: grape tomatoes, fresh basil and fresh mozzarella balls drizzled with balsamic reduction

Crudité with Dill Dip: variety of sliced seasonal vegetables served with dill dip

Filo Triangles: strips of filo dough filled with a creamy cheese and spinach mixture baked until warm and flaky

Fresh Fruit and Dip: seasonal fruit slices served with a fluffy lemon dip

Fried Ravioli: mozzarella and jalapeno stuffed ravioli breaded and fried served with arribbiota sauce

Goat Cheese Balls: goat cheese rolled into small balls and separately rolled into curry powder, smoked paprika, chives, toasted pecans, and cracked black pepper

Lobster Crab Cakes: a mixture of crab and lobster seared and served with remoulade sauce

Lobster Crab Puffs: our delicious crab cake mix rolled into a small ball and fried served in a filo cup with remoulade sauce

Quiche: our signature quiche baked into small squares with your choice of spinach or bacon

Wrapped Asparagus: salty prosciutto wrapped around a perfectly cooked asparagus spear served chilled

Prosciutto Wrapped Melon (seasonal): salty prosciutto wrapped around a sweet and juicy slice of cantaloupe melon

Shrimp Cocktail: 16/20 tiger shrimp served with cocktail sauce

celebrate tastefully!

937.667.0007



ADDITIONAL PRICING

options

TABLE SERVICE

China | Silverware | Glassware | Linen
Tablecloth | Linen Napkins



BEVERAGES

Punch

Iced Tea

(served with lemons, sugar and sweetener)

Coffee

(served with creamer, sweetener, sugar & stirrers)

Canned Soda

(we buy back unopened cases of Pepsi, Diet Pepsi and Sierra Mist)

Please inquire about alcoholic beverage options



LABOR

Head Caterer | Server | Bartender

There is a time and place for celebration. We'll be here when your time arrives. We pride ourselves with a specialized menu and the flexibility to make your celebration magical. Please contact us with any questions!





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