

ALL INCLUSIVE BUFFET OPTIONS

SET UP BUFFET STYLE WITH EVERYTHING ON THE SIDE. THESE OPTIONS MAKE
IT EASY TO ACCOMMODATE A VARIETY OF GUESTS AND TASTES.
ALL INCLUSIVE BUFFETS CAN BE SET UP AS STATIONS.

AL DENTE

PENNE PASTA MARINARA, FETTUCCINE ALFREDO, PESTO PASTA WITH
SPINACH, MEATBALLS IN MARINARA, GRILLED SLICED CHICKEN BREAST,
ROASTED SEASONAL VEGGIES, GARDEN SALAD, BREAD STICKS.

CRAFTED TACO BAR

GRILLED SLICED CHICKEN BREAST, GRILLED SLICED FLANK STEAK, SEASONED
BLACK BEANS, CILANTRO LIME RICE, GRILLED VEGETABLES, WARM TORTILLAS
AND TOPPINGS ON THE SIDE (SALSA, SHREDDED CHEDDAR, SOUR CREAM,
GUACAMOLE, PICKLED RED ONIONS). INCLUDES GARDEN SALAD AND
TORTILLA CHIPS.

SLIDER BUFFET

CHEESEBURGER SLIDERS, TURKEY BACON AND WHITE CHEDDAR SLIDERS AND
STEAK AND SMOKED GOUDA SLIDERS SERVED WITH SOUTHERN STYLE GREEN
BEANS, WHITE CHEDDAR MAC & CHEESE AND SARATOGA CHIPS. INCLUDES
TOPPINGS AND SAUCES ON THE SIDE.

BBQ BUFFET

PULLED PORK AND PULLED CHICKEN BBQ SERVED WITH FRESH SLIDER BUNS
ON THE SIDE. INCLUDES SOUTHERN STYLE GREEN BEANS, WHITE CHEDDAR
MAC & CHEESE AND COLE SLAW.

BRUNCH

THE ULTIMATE BRUNCH WITH SCRAMBLED EGGS, BACON, SAUSAGE LINKS,
BREAKFAST POTATOES AND WAFFLES.
WE INCLUDE MAPLE SYRUP, BUTTER, FRESH SLICED BERRIES AND
FRESH BAKED BISCUITS. COFFEE AND JUICE AVAILABLE UPON REQUEST.



EVENT MENU

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CHOOSE CARVING STATION OR ENTREE

CHOOSE 3 APPETIZERS

CHOOSE 2 PROTEIN OPTIONS

CHOOSE 3 ACCOMPANIMENTS

CHOOSE 1 SALAD OPTION

INCLUDES BREAD

APPETIZERS & HORS D' OEUVRES

PICK 3 OPTIONS

- CAPRESE SKEWERS W/ FRESH MOZZARELLA, CHERRY TOMATO & BASIL
- ANTIPASTO SKEWERS WITH CURED MEATS, CHEESE, OLIVES, BASIL
- MINI CRAB CAKES W/ LEMON AIOLI
- STUFFED BABY BELLA MUSHROOMS
- CROSTINI WITH GOAT CHEESE, FIG & PROSCIUTTO
- BRUSHCETTA WITH FRESH MOZZARELLA
- SPANAKOPITA-FLAKY PHYLLO WITH SPINACH, FETA & HERBS
- GOAT CHEESE STUFFED DATES WRAPPED WITH BACON & MAPLE GLAZE
- SAVORY MEATBALL SHOOTER (BBQ, TERIYAKI OR SWEET CHILI)
- SAVORY BITE SIZE TARTS WITH BUFFALO CHICKEN & BLUE CHEESE WHIP
- DEILED EGGS WITH CANDIED BACON
- CANDIED BACON SHOOTERS
- VEGETABLE CRUDITE WITH SEASONAL DIPS, CROSTINI & PITA CHIPS
- CHARCUTERIE BOARD
- CHEESE AND FRUIT BOARD WITH CRACKERS & FLATBREADS

CARVING STATION

SERVED WITH FRESH BAKERY ROLLS, BUFFET ONLY

- SLOW ROASTED PRIME RIB SERVED WITH AU JUS, HORSERADISH
- ROAST TURKEY BREAST, GRAVY ON THE SIDE
- APRICOT GLAZED HAM, COURSE MUSTARD ON THE SIDE

ENTREES

PICK 2 PROTEIN OPTIONS, BUFFET OR PLATED

- LEMON ROSEMARY CHICKEN BREAST
- CHICKEN MARSALA WITH MUSHROOM WINE SAUCE
- HONEY GLAZED SALMON WITH CITRUS BUTTER
- ROAST TURKEY BREAST
- PRIME RIB WITH HORSERADISH & AU JUS
- GRILLED VEGETABLE NAPOLEON WITH MOZZARELLA & BALSAMIC GLAZE
- GRILLED LAMB CHOPS
- TUSCAN CHICKEN

ACCOMPANIMENTS

PICK 3 OPTIONS

- YUKON GOLD MASHED POTATOES
- AU GRATIN POTATOES W/ CREAMY CHEESE SAUCE
- WHITE CHEDDAR MAC & CHEESE
- WILD RICE PILAF
- ROASTED SWEET POTATOES WITH BUTTER AND HERBS
- HONEY GLAZED CARROTS
- ROASTED BRUSSELS SPROUTS WITH BALSAMIC REDUCTION
- GREEN BEANS ALMONDINE
- GRILLED ASPARAGUS WITH OLIVE OIL & MALDON SEA SALT
- ROASTED SEASONAL VEGETABLES WITH FRESH HERBS

SALADS

PICK 1 OPTION

- CLASSIC CAESAR WITH HOUSE MADE CROUTONS
- MIXED GREENS WITH SEASONAL FRESH VEGGIES
- BABY SPINACH WITH FRESH BERRIES, GOAT CHEESE & WALNUTS