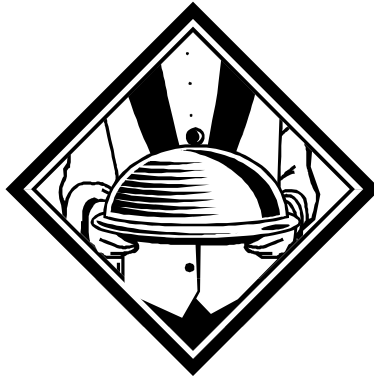


Atrium Café Catering Services

Thank you for your interest in the catering services provided by the Atrium Café. Enclosed is the Atrium Café's Catering Service Detail sheet along with a catering menu. This form is designed as a guide to assist you in planning your catering function. If you have questions, please contact the Atrium Café at 513-985-6727. We look forward to be of service to you.

STACIE PABST
Catering Manager
Sara Jimenez
Catering Associate



CATERING GUIDELINES

1. All events require minimum five (5) working days. Caterings not finalized within the 5 working days time frame will be charged a \$ 10.00 fee. Orders placed/changed the day of the function will charged a \$25.00 late fee, if we are able to fulfill the request.
2. All events will need to fill out a catering request that will include date, time, conference room, menu items and specially requested items. This form can be submitted via e-mail to stacie_pabst@trihealth.com, or at the Atrium Café during hours of operation, (Monday-Friday 730-530).
3. Orders that are cancelled early than 24 hours prior to event will be charged a \$25.00 cancellation fee, and may be subject to full charge.
4. Billing for all events will be done through the TriHealth Fitness and Health Pavilion accounting services. Please contact Sharon Gloff at sharon_gloff@trihealth.com, or 513-985-6704 with questions regarding fees.
5. Catering Services hours of operation are from 730 am-530 pm Monday-Friday. Saturdays and Sundays upon request.
6. There is a 20% service charge for any external (non-TriHealth) event, any event taking place outside of business hours, and any special ordered menu items.
7. Final orders including head count and menu must be given 72 hours in advance of event or we will proceed from the original estimate.
8. Any event bringing in outside food from other vendors or distributing food is in violation of our menu policy and will be charged a \$25.00 fee included in the room rental.

Breakfast Selections

Breakfast Drink Buffet

\$2.00 per person

Fresh Brewed Coffee

Tazo Tea

Assorted Juices

Bottled Water

Pavilion Breakfast

\$5.00 per person

Fresh Brewed Coffee

Tazo Tea

Assorted Muffins & Bagels with cream cheese

Bottled Water & Juices

Healthy Start Breakfast

\$7.00 per person

Fresh Brewed Coffee

Tazo Tea

Yogurt Parfait

Fresh Fruit

Bottled Water & Juices

Hearty Hot Breakfast

\$8.00 per person

Fresh Brewed Coffee

Tazo Tea

Oatmeal with toppings

Scrambled eggs or Breakfast Quiche

Choice of Breakfast Meat

Bottled Water and Juices

Lunch Selections

BOXED LUNCHES

Fresh Healthy Salads

Salads come with dressing and fresh sliced pita

\$6.50 per person

Tuna/Chicken Salad Platter

Pavilion Chef Salad

Grilled Chicken Caesar Salad

Spinach Roma Salad with Egg

Deli Sandwiches

Served cold on multigrain bread with lettuce, tomato, cheese & chips

\$5.50 per person

Turkey Sandwich

Ham Sandwich

Roast Beef Sandwich

Chicken Salad Sandwich

Tuna Salad Sandwich

Buffalo Chicken Wrap

Chicken Caesar Wrap

Pavilion Vegetable Wrap

Assorted Deli Platter

\$5.00 per person

Assortment of fresh sliced deli meats, chicken and tuna salad, cheese, tomato, lettuce, condiments and slices of whole wheat bread.

Soup, Salad, Sandwich Bar

\$7.00 per person

Choice of 2: soup, salad, sandwich

Atrium Cafe Premium Soup

Tossed Garden Salad or Classic Caesar

3 Homemade Sandwiches

COLD LUNCH BUFFETS

Add on or create your own

10-15 people

<i>½ sandwiches and wraps</i>	<i>\$42.00</i>
<i>Pasta Salad Bowl</i>	<i>\$25.00</i>
<i>Fresh Fruit Salad Bowl</i>	<i>\$30.00</i>
<i>Mixed Salad Bowl</i>	<i>\$30.00</i>
<i>Hot Soup</i>	<i>\$30.00</i>
<i>Cheese and Cracker Tray</i>	<i>\$22.00</i>
<i>Fresh Vegetable Tray</i>	<i>\$25.00</i>
<i>Healthy Snack Tray</i>	<i>\$18.00</i>

HOT LUNCH BUFFETS

Grilled Chicken

\$12.99 per person

*Marinated grilled chicken served with Chef's steamed vegetable & rice pilaf
Fresh Baked Rolls & Butter*

Italian Sampler

\$13.99 per person

*Spaghetti and Penne Pastas,
Marinara & Alfredo Sauces,
Baked Chicken Strips and Meatballs,
Classic Caesar Salad,
Homemade Garlic Bread*

Blackened Salmon

\$15.99 per person

*Blackened Salmon Fillet served with Rice Pilaf
Tossed Salad and assorted dressings
Fresh Baked Rolls & Butter*

A La Carte

Add on- for any selection above

Prices listed per person

<i>Fresh Fruit Cup</i>	<i>\$ 1.50</i>
<i>Whole Fruit</i>	<i>\$1.00</i>
<i>(apples, bananas, oranges)</i>	
<i>Lite N Fit Flavored Yogurt</i>	<i>\$1.00</i>
<i>Pasta Salad (chef's choice)</i>	<i>\$1.50</i>
<i>Fresh Vegetable and dip</i>	<i>\$2.00</i>
<i>Cottage Cheese</i>	<i>\$2.00</i>
<i>Hard Boiled Egg</i>	<i>\$1.00</i>
<i>Protein Bars</i>	<i>\$2.50</i>
<i>Coffee Bar Service</i>	<i>\$1.00</i>
<i>Beverage Service (unlimited)</i>	<i>\$2.50</i>

Desserts

Fresh Baked Cookie Platter (1 Dozen) \$ 10.00

Fresh Baked Fruit Pie (Seasonal Fruit, 6 Slices) \$15.00

New York Style Cheesecake \$25.00

Assorted Bite Size Dessert Tray-price varies