



November Features

Corporate and Casual Catering
(513) 272-1490. fax 513-272-1494



GOT MEETINGS? Get Aynie's!
Let our "Specialists" Make Everything Easy, Effortless & Enjoyable

Hot Entrees

\$11.95 per/10pp minimum

BBQ Pulled Pork or Chicken

Served with fresh bakery rolls, Apple Slaw, Roast Sweet Potato Salad and a Garden Salad.

Rigatoni

House made Rigatoni made with ground beef, Italian sausage, ricotta and mozzarella. Served with Garden Salad and fresh baked bread.

Available with seasonal roasted veggies as a vegetarian option.

Visit www.aynies.com for more Hot Entrée options

Thanksgiving Feature

\$12.95 per/10pp minimum

Roast turkey breast with gravy, smashed redskin potatoes, Cranberry Sausage Stuffing, Harvest Salad and fresh baked bread with butter.

Seasonal Salads

Lg. 49.95, serves 12-15
Sm. 34.99, serves 8-10

Autumn Couscous Salad

Toasted Couscous (pearl pasta) tossed with roasted butternut squash, dried fruit, pumpkin seeds and fresh herbs.

Tossed in Apple Cider Vinaigrette and served on a bed of mixed greens.

Harvest Salad

Mixed greens topped with apples, pears, bleu cheese, dried fruit and toasted pumpkin seeds. Served with White Balsamic Vinaigrette.

Roast Sweet Potato Salad

Roasted sweet potatoes and butternut squash tossed in a warm bacon dressing with dried cranberries, walnuts and fresh parsley.

Homemade Soups

White Chicken Chili Chili
Garden Vegetable Butternut Squash Chicken Noodle

Each crock of soup serves 12 to 15 people. Comes with bowls, spoons, ladle and oyster crackers.
\$59.95/crock

All Inclusive Sandwich Buffets

\$11.45 per/10pp minimum

November Soup & Mini Sandwich

Assorted mini sandwiches served with your choice of freshly prepared soup, Harvest Salad and Cookie Tray.

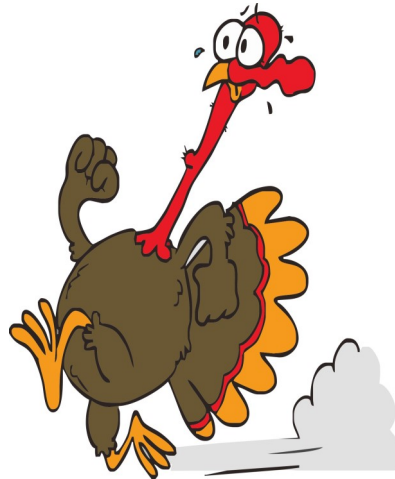
Autumn Sandwich Buffet

Assorted Sandwiches served with Harvest Salad, Autumn Couscous Pasta and Dessert Tray.

Fall Wrap Buffet

Colorful wrap assortment served with Roast Sweet Potato Salad and Harvest Salad. Assorted dessert tray included.

Substitute any soup for a side on our All Inclusive Features for an additional \$1/person.



November Breakfast

\$9.95 per/10pp minimum

Scrambled eggs with sausage links, fresh cut fruit and sliced house made pumpkin bread.

Fresh brewed coffee, juice and water available upon request.

November Desserts

Whole Pumpkin Pie
\$11.95

Pumpkin Roll with Cream Cheese Frosting
\$2.75pp/10pp minimum

Mini Spice Bundt Cakes with Cream Cheese Frosting
\$2.75pp/ 10pp minimum

Fall Sandwich Selection

Order on a tray or Nosh Box.

Turkey with Goat Cheese

Roast turkey topped with creamy goat cheese, house made fig jam and spring mix lettuce.

Roast Beef with White Cheddar

Thinly sliced roast beef with sharp white cheddar and green leaf lettuce on focaccia.

Aynie's Autumn Club

Oven roasted chicken breast served on a pretzel roll with sautéed apples, bacon and white cheddar cheese.

Black Forest

Ham, roast beef and swiss cheese served on a pretzel roll with green leaf lettuce.