



October 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

\$11.95per/10pp minimum

Loaded Baked Potato and Chili

Baked potatoes served with chili. All the fixings served on the side including shredded cheddar cheese, bacon, green onions, butter and sour cream.

Grilled Chicken with Wild Rice

Herb marinated chicken, grilled and served with wild rice blend and roasted fall veggies.

Rigatoni

Homemade rigatoni made with ground beef, Italian sausage, ricotta and mozzarella. Served with tossed Garden Salad and fresh baked bread.

Available with seasonal veggies as a vegetarian option.

Visit www.aynies.com for a complete list of our hot entrée buffets.

Seasonal Salads

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

Roast Sweet Potato Salad

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

Harvest Salad

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

Toasted Couscous with Fall Veggies

Toasted pearl pasta tossed with roasted corn, grilled zucchini, yellow squash, carrots and butternut squash in a white balsamic vinaigrette.



Fresh Soups

- Garden Vegetable
- Chili
- White Chicken Chili
- Butternut Squash

Served by the crock. Each crock of soup serves 12 to 15 people. Comes with bowls, spoons, ladle and oyster crackers.

\$59.95/crock



October Dessert Features

\$2.75per/10pp minimum

Mini Spice Bundt Cake

Filled with cream cheese frosting.

Apple Crumb Bars

Scratch baked with tart apples, brown sugar, oatmeal crumble and caramel.

October Breakfast

\$9.95per/10pp minimum

Aynie's scratch baked pumpkin bread, zucchini bread and banana bread served with your choice of quiche, fresh cut fruit and coffee or juice and water.

All Inclusive Buffets

\$10.95 per/10pp minimum

Autumn Sandwich Buffet

Assorted October Sandwiches served with Roast Sweet Potato Salad, Harvest Salad and Dessert Tray.

October Soup and Sandwich

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

Fall Wrap Buffet

Colorful wrap assortment served with Harvest Salad and Toasted Couscous with Fall Veggies.

Assorted Dessert Tray included.



Fall Sandwich Selection

Order on a Tray or Nosh Box

Turkey with Goat Cheese

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

Roast Beef with White Cheddar

Roast Beef thinly sliced with white cheddar and green leaf lettuce served on fresh baked focaccia.

Aynie's Autumn Club

Oven Roasted Chicken served on a pretzel roll with sautéed apples, bacon and white cheddar cheese.

Black Forest

Ham and roast beef served on a pretzel roll with green leaf lettuce and tomato.