

# *Destinys*

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## Catering Inc.

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West Chester, Oh 45069  
[www.destinyscatering.com](http://www.destinyscatering.com)

### *Event Package*

We would like to thank you for considering ***Destinys Catering at Beckett Ridge Golf Club*** as your facility, event coordinator and caterer. At ***Destinys Catering*** we pride ourselves on excellent foods and services; our standards are hard to beat. We would be privileged to use our creativity, flexibility and 75 years of combined experience in the hospitality industry to help you plan the most memorable event possible.

We have designed several menu options that we believe will satisfy any taste. Please review the information that follows and let us know how we may customize a package for you and your guests.

By choosing ***Destinys Catering at Beckett Ridge Golf Club*** as your facility, coordinator and caterer, you have chosen the best. Your interests and needs will always be our top priority. We look forward to planning your next great event!

## ***Cocktail Hour Hors D'oeuvres Suggestions***

### ***Par for the Course***

*A beautiful display of fresh fruits and choice cheeses with fruit dip and crackers and  
Barbecue or Sweet & Sour Meatballs*

***\$ 5.95 per person***

### ***Hole-in-One***

*A beautiful display of fresh fruits, crisp vegetables and choice cheeses  
with fruit dip, ranch dip and crackers*

***\$ 5.95 per person***

### ***The Birdie***

*A beautiful display of crisp vegetables and choice cheeses  
with ranch dip and crackers,  
Salami Horns, and  
Red Skin New Potatoes stuffed with a light mixture of Dill and Cream Cheese*

***\$ 6.95 per person***

### ***The Turn***

*A beautiful display of crisp vegetables and choice cheeses  
with ranch dip and crackers and  
Pecan Chicken Strips with Dijon Mustard Sauce*

***\$ 6.45 per person***

### ***The Fairway***

*A beautiful display of choice cheeses with crackers,  
Teriyaki Beef Satays,  
Pesto Torte and Baked Brie En Croute*

***\$ 7.45 per person***

### ***The Eagle***

*A beautiful display of fresh fruits with dip,  
Black Bean Salsa and Hummus  
With Gourmet Tortilla Chips*

***\$ 7.45 per person***

### ***The Wedge***

*Hummus, black bean salsa, olive tapenade, sun-dried tomato tapenade  
with crostini, tortilla chips and crackers*

***\$ 4.95 per person***

# *Cocktail Party – The Talk of the Evening*

*A delightful mixture of hot and cold culinary delights which will allow your guests to sample the best Destinys has to offer.*

**(Please choose 4 Hot and 4 Cold Selections.)**

## *Cold Options*

Fresh Fruit with Cream Cheese Dip  
Fresh Vegetable Crudités with Buttermilk Ranch Dip  
Cheese Cubes and Gourmet Cheese Terrine with Crackers  
Brie Cheese Wheel topped with Gourmet Sauce and Served with Gourmet Crackers  
Black Bean Salsa with Gourmet Tortilla Chips  
Seafood Stuffed Cherry Tomatoes  
Tortilla Pinwheels  
Salami Horns stuffed with Herbed Cream Cheese  
Tortellini Kabobs  
Red Skin New Potatoes stuffed with a light mixture of Dill and Cream Cheese  
Mini Croissant Sandwiches prepared with Assorted Meats and cheeses  
Seven Layer Dip with Tortilla Chips  
Fruit Kabobs with Dip  
Belgian Endive with Boursin Cheese  
Anti-Pasta Satays  
Deviled Eggs  
Cucumber Cups with Boursin Cheese  
Assorted Bruschetta  
Tapenade Bar Add **\$ 1.95 per person**

*For an additional \$ 3.95 per person the vegetable crudités, cheese cubes and fruits can be Presented as a beautiful display. This will be counted as one choice.*

## *Hot Options*

Cocktail Meatballs (Italian, Spicy Plum Sauce or Barbecue)  
Sausage and Peppers with Crusty Bread  
Vegetarian Spring Rolls with Hoisin Dipping Sauce  
Crab Cakes with Chili Mayonnaise  
Chicken Wings (Barbecue or Spicy) with Blue Cheese Dressing and Celery  
Stuffed Mushrooms (Choice of Sausage topped with Mozzarella Cheese, Seafood or Herb Cream Cheese)  
Warmed Italian Style Dagwood  
Cheese Tortellini with Marinara or Pesto Cream Sauce with Crusty Bread  
Pecan Chicken Strips with Dijon Mustard Sauce  
Apple Pork Stays with Cinnamon Glaze  
Jerk Pork Satays  
Spinach and Artichoke Dip with Gourmet Tortilla Chips  
Black Bean Quesadilla with Salsa and Sour Cream  
Chicken and Monterey Jack Cheese Quesadilla served with Salsa and Sour Cream

# **Dinner Buffet Menu**

## **Entrée Choices**

### **Carved Selections**

Carved Seasoned Tenderloin of Beef with Au Jus and Horseradish Sauce (additional \$ 4.95 per person)

Carved Seasoned Top Round of Beef with Au Jus and Horseradish Sauce

Carved Crusted Pork loin with Citrus Sauce

Carved Barbecue Pork Loin

Carved Honey Glazed Ham

### **Pasta Selections**

Italian Meat Lasagna (Vegetarian Lasagna also available)

Chicken Marinara with Penne Pasta

Burgundy Beef Tips over Bow Tie Noodles

Fettuccini Alfredo with Chicken and Garden Fresh Vegetables

### **Poultry Selections**

Chicken Cordon Bleu with Creamy Sage Sauce (add \$ 1.95 per person)

Pecan Chicken with Honey Dijon Sauce (add \$ 1.25 per person)

Grilled Marinated Boneless Chicken Breast

Dreamland Chicken

Chicken over Rice Pilaf

### **Pork Selections**

Walnut Apple Pork

### **Beef Selections**

Teriyaki Beef over Rice Pilaf

Teres Major Beef Served with a Rich Burgundy Sauce

### **Seafood Selections**

Citrus Poached Salmon with Dill Mustard Sauce (add \$ 1.25 per person)

Baked Lemon Pepper Cod

Blackened Salmon Seared with Remoulade Sauce

***Interactive Fun Stations to Consider***

***Made-to Order Pasta Station:***

***Additional \$ 3.95 per person***

*Bontie or penne pasta tossed in tender, white meat chicken, sausage, baby shrimp, peppers, mushrooms, onions, chopped tomatoes, fresh garlic and a light pesto cream sauce, marinara sauce or a creamy alfredo sauce  
-Italian Salad and Breadsticks*

***Mashed Potato Bar:***

***Additional \$ 3.95 per person***

*Creamy Plain Mashed Potatoes and Mashed Sweet Potatoes  
butter, sour cream, bacon crumbles, salsa, mushrooms cheese, green onions, caramelized onions, candied pecans, marshmallows and raisins  
Mashed Potatoes will be served in a Martini Glass*

***Starch Choices***

(Choice of One)

Rice Pilaf  
Greek Style Orzo Pasta  
Au Gratin Potatoes  
Scalloped Potatoes with Dill Cream Sauce  
Cheddar Mashed Potatoes with Scallions  
Long Grain Wild Rice  
Garlic Buttered Noodles  
Citrus Confetti Rice  
Garlic Buttered Parsley New Potato

***Vegetable Choices***

(Choice of Two)

Seasoned Country Style Green Beans  
Green Bean Casserole  
Steamed Green Beans tossed with Roasted Sesame Seeds  
Buttered Corn  
Steamed Broccoli with cheddar cheese sauce  
Apple Glazed Carrots  
Baby Buttered Basil Carrots  
Sautéed Zucchini and Yellow Squash  
***Destinys*** Vegetable Medley (Carrots, Squash, Broccoli, Cauliflower and Green Beans)  
Baked Italian Tomatoes  
Lemon Herb Asparagus (add \$ .50 per person)  
***Destinys*** Style Ratatouille

## ***Salads***

(Choose One)

### **Tossed Garden Salad**

A blend of iceberg, romaine and spring mix garnished with cucumbers, tomatoes, red onions and garlic croutons

Dressing Choices, please choose three: Ranch, Italian,  
Sun-dried Tomato Basil (fat free), French, Poppy Seed or Balsamic Vinaigrette

### **Spinach Salad**

Tender spinach leaves with chopped eggs, bacon, red onions, tomatoes and garlic croutons  
with celery seed and Italian dressing

### **Italian Salad**

Mixed greens tossed with parmesan cheese, red onions, Italian bread crumbs and zesty Italian dressing. Garnished with tomatoes,  
black olives and pepperonccinis

### **Seasonal Fresh Cut Fruit Salad**

#### **Caesar Salad**

Romaine leaves tossed with parmesan cheese, sweet red onions, garlic croutons and Caesar dressing

#### **Raspberry Spring Mix Salad**

Varietal greens tossed with mandarin oranges, sweet red onions, walnuts, sliced strawberries and Raspberry vinaigrette dressing

#### **Ratatouille Salad**

Romaine, spring mix and spinach leaves with zucchini, yellow squash, red peppers, sweet red onions tossed with Sundried tomato  
vinaigrette dressing. Garnished with shredded provolone, tomatoes and garlic croutons

### ***Choice of One***

Dinner Rolls with Butter or Butter Rum Corn Muffin

## Event Pricing

No. of Guests	30-99	100-149	150-199	200-300
Cocktail Party	\$ 19.95	\$ 16.95	\$ 16.45	\$ 15.95
Dinner Buffets:				
Single Entrée	\$ 19.95	\$ 16.95	\$ 17.95	\$ 16.95
Dual Entrée	\$ 19.95	\$ 19.95	\$ 18.95	\$ 17.95
Additional Entree	\$ 25.95	\$ 22.95	\$ 21.95	\$ 20.95

**Room Fee: \$ 400.00**

### *Additional Offerings we Include*

*The following items will all be included with your package:*

- Exclusive use of the facility for four hours
- All necessary staffing to ensure that your event goes smoothly
- All non alcoholic beverages (coffee, soft drinks and iced tea)
- Snacks (provided at the bar)
- All china, flatware and glassware will be provided (we never use paper or plastic)
- All linen table coverings and Choice of Colored Linen Napkin
- Lighted centerpieces for all tables
- Complete cake cutting services, including forks and glass plates
- All buffet tables will be skirted, garnished and decorated to enhance the decorations you have chosen or the theme of the event
- Your own personal event coordinator

Along with a signed Service Agreement,  
a deposit of **\$ 500.00** will be required to hold your date along with a credit card to have on file.

*All prices are subject to adjustments without notice.*

## *Destinys Beverages and Bar Service*

**Domestic Bottled Beer:** Budweiser, Bud Light, Miller Lite, Miller Genuine Draft Light and Coors Light

**Imported Bottled Beer:** Heinken, Amstel Light and Corona

**Wine:** Merlot, Cabernet, Reisling, Pinot Grigio, Chardonnay and White Zinfandel

**Call Brand Liquor:** Tanqueray Gin, Absolute Vodka, Seagrams 7, Canadian Club, Bacardi Rum, Dewar's White Label, Canadian Club, Jack Daniels, Jim Beam, Captain Morgan Rum,

Mixers and Bar Fruit: Club Soda, Tonic Water, Orange and Cranberry Juices, Lemons, Limes, Oranges, Cherries and Olives

***Beverage and Bar Service to Include: Unlimited Domestic and Imported Beer Selections, Wine, Soft Drinks and Coffee Service***

*100-149*  
*\$ 9.95*

*150-199*  
*\$ 8.95*

*200+*  
*\$ 8.45*

***Add Liquor, Mixers and Juices for an additional \$ 2.95 per guest***

# Satisfied Clients

## **Cincinnati Children's Hospital**

**Nancy Gooch**

3333 Burnet Ave.

Cincinnati, OH 45229-3039

(513) 636-7775

## **AE Door & Window**

**Bill Weber**

1260 Sharon Road

Cincinnati, Ohio 45240

(513) 742-1984

## **Mr. and Mrs. Garnet Wahlund**

**4769 Tillinghast**

Mason, Ohio 45040

(513) 573-7182

## **Fort Hamilton Hughes Hospital**

**Dana Gruber, Physicians Liaison**

630 Eaton Ave.

Hamilton, Ohio 45013

(513) 867-2870

## **North Side Bank and Trust**

**Mike Wisniewski**

4125 Hamilton Ave.

Cincinnati, OH

(513) 542-7800

## **Mandy & Alan Rees**

8372 Fox Knoll Dr.

West Chester, OH 45069

(513) 706-6697