



BANQUET AND CATERING MENU

BREAKFAST PACKAGES

All Options Served with Whipped Butter & Fruit Preserves, Coffee, Tea and Fruit Juices
Minimum 15 guests. Pricing Per Person.

CONTINENTAL BREAKFAST \$17

Cereal and Milk
Vanilla Greek Yogurt
Hotel Covington Granola
Berries and Fresh Fruit
Freshly Baked Breakfast Bread
and Coffee Cakes

Add Breakfast Sandwich,
(English Muffin,
Egg, Ham, Cheese)
\$3 Per Person

HOT BREAKFAST \$23

Scrambled Eggs w/ Chives
Choose 2: Sausage Links,
Fried Ham, Goetta, Bacon
Breakfast Potatoes,
Freshly Baked Breakfast Bread
and Coffee Cakes, English Muffins
Berries and Fresh Fruit

Add Sixteen Bricks Brioche
French Toast Bread Pudding **\$5 Per Person**
Greek Yogurt Bar **\$5 Per Person**
Doughnuts (Glazed and
Cinnamon Sugar) **\$3 Per Person**



BANQUET AND CATERING MENU
BREAK STATIONS
Pricing Per Person.

SWEET & SALTY \$9

Granola
Pretzels, Nuts
Chocolate Chips
Mini Marshmallows
Plain/Peanut M&Ms
Whole Fruit

SWEET TOOTH \$12

Home Made Assorted Whoopie Pies
Lemon Bars
Bourbon Pecan Tarts
Puppy Chow
Crispy Cereal Treats

ICE CREAM SOCIAL \$10

Graeter's Vanilla Ice Cream
Caramel Sauce
Hot Fudge
Whipped Cream
Chopped Nuts

MEDITERRANEAN \$9

Vegetable Crudit e
Roasted Garlic Hummus
Ranch Tzatziki
Fruit Juice

FRUIT & CHEESE BOARD \$12

Artisanal Cheeses
Local Honey
Dried Fruits, Crackers

HALF DAY BEVERAGE \$9

Sodas
Coffee and Herbal Teas
Bottled Water

MILK & COOKIES \$7

Fresh Baked Cookies
Milk, Vanilla Almond Milk

FIESTA \$10

Seasonal Salsa
Queso Blanco
Guacamole
Tortilla Chips

**FULL DAY BEVERAGE
\$15**

Sodas
Coffee and Herbal Teas
Bottled Water



BANQUET AND CATERING MENU

LUNCH PACKAGES

DELI STYLE PLATTER \$23

Includes Condiments, Coffee, Tea and Water

Deli Meats (Choose 3)

Roast Beef, Turkey Breast, Ham, All-Beef Bologna, Tuna Salad, Chicken Salad

Cheeses (Choose 2)

Cheddar, Smoked Gouda, Swiss, Colby

Breads (Choose 2)

White, Wheat, Rye, Hoagie Roll, Sourdough

Sides (Choose 1)

Pasta Salad, Potato Salad, Coleslaw, Macaroni Salad, Chips

Salads (Choose 1)

Caesar Salad, Seasonal Green Salad, Italian Salad

Desserts (Choose 1)

Cookies, Brownies/Blondies, Rice Crispy Treats

BOXED LUNCH \$18

Includes Sandwich, Fruit or Chips,
Cookie, Bottled Water
Pick One Option for Entire Group
(Pick from deli Style Platter Selections)

SALAD BAR \$23

Greens (Choose 2)

Romaine, Spring Mix, Iceberg, Spinach

Cheeses

Crumbled Feta, Shredded Parmesan, Crumbled Blue Cheese, Shredded Cheddar

Vegetables

Red Onion, Shredded Carrots, Cucumbers, Bell Peppers, Pickled Banana Peppers, Radishes, Olives

Toppings

Garlic Croutons, Toasted Almonds, Dried Cranberries

Proteins (Choose 2)

Chicken, salmon, Tuna Salad, Chicken Salad,
Bacon Lardons
Deli Meats (Turkey, Roast Beef & Ham),
Boiled Eggs, Marinated Beans, Farro

Dressings (Choose 2)

Balsamic Vinaigrette, Lemon Vinaigrette, Buttermilk Ranch, Caesar

ADD-ON

Soup of the Day (Choose 1)

\$5 Per Person

Seasonal Gumbo

or

Seasonal Vegetable Soup

Vegetarian Soup, Created from
Locally Sourced Vegetables and Ingredients



BANQUET AND CATERING MENU

PLATED LUNCH

Includes Coffee, Soft Drinks and Water, Bread Service, Choose 2 Entrée Options
All Orders Must be Pre-Selected 5 Business Days Before the Event

2 Courses **\$29 Per Person** (Soup -or-Salad -or-Dessert, Composed Entrée)
3 Courses **\$35 Per Person** (Soup -or-Salad, Composed Entrée, Plated Dessert)

COMPOSED ENTRÉES

Beef Short Rib

Beer & Chili Braised Short Ribs, Mashed Potatoes,
Gremolata

Pepper-Crusted Filet Mignon

(\$10 Supplement/Person)

Confit Fingerling Potatoes, Haricot Verts, Pickled Pearl
Onions, Herb Jus

Crispy Pork Belly

Hoppin' John, Sautéed Greens, Pickled Chiles

Seared Salmon

Wild Rice, Charred Tomatoes, Kalamata Olives, White
Wine & Crushed Herbs

Baked Fish

Fish of the Day, Seasonal Vegetable, Herbed
Couscous, Lemon Beurre Blanc

Roasted Chicken Breast

Rosemary & Garlic Chicken, Chimichurri, Smashed
Sweet Potatoes, White BBQ Sauce, Charred Green
Beans

Braised Chicken Leg

Lemon-Garlic Chicken, Dirty Rice, Charred
Green Beans

Curried Cauliflower

Caramelized Cauliflower, Curry, Lentils, Sautéed
Greens, Herb Salad

SALADS

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Garlic Croutons,
Creamy Vinaigrette

Seasonal Green Salad

Chef Selected, Inspired by
Locally Sourced Greens and Vegetables

SOUPS

Seasonal Gumbo

or

Seasonal Vegetable Soup

Vegetarian Soup, Created from
Locally Sourced Vegetables and Ingredients



BANQUET AND CATERING MENU

LUNCH PACKAGES

PLATED DESSERTS

Choose One:

- Cheesecake with Pecan Praline and Caramel
- Devil's Food Cake with Raspberry Sauce and Chocolate Whipped Cream
- Lemon Curd with Spiced Blackberry Jam and White Chocolate Pearls
- Carrot Cake with Cream Cheese Icing and Candied Walnuts
- Vanilla Cake with Strawberry Preserves and Hazelnut Crunch

LUNCH STATION

Minimum of 15 Guests. 90-Minute Limit on Stationed Receptions. Select One.

GATEWAY TO THE SOUTH \$25

“CFC” Coppin’s Fried Chicken
BBQ Pork Shoulder
Smashed Potatoes
Smothered Green Beans w/ Bacon
Smoked Gouda Mac n Cheese
Pepper Biscuits
Bourbon Pecan Tarts

TRI STATE CLASSICS \$25

Cincinnati Style Chili
Coney Dogs and Buns, Spaghetti, Onions, Yellow
Mustard and Shredded Cheddar
Whoopie Pies and Lemon Bars
Choose 1:
Gliers Goetta Sliders w/ Sauerkraut
Swiss Cheese and 1000 Island
OR
Grilled Metts and Bratts with Roasted
Peppers and Onions

STREET TACO STATION \$25

Choice of Two: Pork Carnitas, Chicken Mole, Beef Barbacoa, Grilled Vegetables
Flour & Corn Tortillas, Pickled Onions, Queso Fresco, Black Beans, Guacamole, Lime Wedges
Tortilla Chips and Seasonal Salsa
Cinnamon Sugar Churros



BANQUET AND CATERING MENU

COCKTAIL HOUR

Minimum of 25 per passed appetizer.

We suggest 3 selections for light hors d'oeuvres, 6 selections for medium and 9 selections for heavy hors d'oeuvres.

Pricing is per person for up to 60 minutes serving time.

For displayed hors d'oeuvres, upcharge \$1.00 Per Person to each item.

HOT (PASSED)		COLD (PASSED)	
Crab Cake with Garlic Chive Aioli	5	Deviled Eggs with Pickled Chilies	3
Vegetable Spring Rolls	3	Goat Cheese Crostini with Smoked Salmon	4
Caramelized Onion Tart with Manchego	4	Smoked Trout Canape	4
Boursin-Stuffed Mushrooms	3	Mini Biscuit, Pepper Jelly & Country Ham	5
Pigs in a Blanket	4	Quinoa Crostini with Black Eyed Pea Hummus	4
Seasonal Fritters with Buttermilk Remoulade	3	Shrimp Cocktail	5
Buttermilk Fried Chicken Bites	4	Chicken Liver PB&J	4
Pimento Cheese Gougeres	4	Ceviche on Taro Chip	5
<hr/> <p>CHARCUTERIE BOARD \$12 (DISPLAYED)</p> <hr/> <p>3 Cured Meats House Mustard & Pickles Baguette & Crackers</p> <hr/>		<hr/> <p>CHEESE AND CHARCUTERIE BOARD \$16 (DISPLAYED)</p> <hr/> <p>3 Cured Meats 3 Artisanal Cheeses Mustard, Pickles & Honey Baguette & Crackers</p> <hr/>	

Menu Price is guaranteed for all events booked until December 31, 2019. All menus are subject to seasonal availability and Hotel Covington reserves the right to make substitutions based on market conditions. All menu selections are due 14 business days prior to the event date. 22% Gratuity and 6% Sales Tax will be added to all banquet and catering functions.



BANQUET AND CATERING MENU

DINNER PACKAGES

Includes Bread Service, Coffee, Tea, Water, Soft Drinks. Pricing Per Person.
All Entrée Selections due 5 Business Days Before the Event

PLATED

3 COURSES \$45

Soup -or- Salad, Two Composed Entrée Choices,
Plated Dessert

4 COURSES \$50

Soup, Salad, Two Composed Entrée Choices,
Plated Dessert

4 COURSES DUET \$55

Soup, Salad, One Duet Entrée
(2 Proteins Served on One Plate with Fingerling
Potatoes and Charred Green Beans)
Plated Dessert

CHEF'S TAILORED MENU 5 COURSES \$75

BUFFET \$40

Choose Soup or Salad,
Two Composed Entrées, Chef's Choice Assorted Bite-
Sized 2 Desserts
Additional \$6 for each added side

CARVING STATIONS

Minimum of 25 Guests. 90-Minute Limit on Stationed
Receptions. All Carving Stations Served with Dinner
Rolls and Choice of One Side.

**Add Soup, Salad and Dessert to any
Station for \$12/Person**

***Whole Roasted Tenderloin of Beef \$32**
House Mustard, Mayonnaise and
Horseradish Sauce

***Add as Buffet Enhancement at \$22/Person

***Whole Prime Rib of Beef \$24**
Au Jus and Horseradish Sauce
***Add as Buffet Enhancement at \$14/Person

***Top Round of Beef \$18**
Au Jus and Horseradish Sauce
***Add as Buffet Enhancement at \$10/Person

***Brown Sugar Glazed Ham \$18**
Brown Sugar Bourbon Sauce
***Add as Buffet Enhancement at \$10/Person

*\$75.00 Carver/Attendant Fee



BANQUET AND CATERING MENU

DINNER SELECTIONS

COMPOSED ENTRÉES

Beef Short Rib

Beer & Chili Braised Short Ribs, Mashed Potatoes,
Gremolata

Pepper-Crusted Filet Mignon

(\$10 Supplement/Person)

Confit Fingerling Potatoes, Haricot Verts, Pickled Pearl
Onions, Herb Jus

Crispy Pork Belly

Hoppin' John, Sautéed Greens, Pickled Chiles

Seared Salmon

Wild Rice, Charred Tomatoes, Kalamata Olives, White
Wine & Crushed Herbs

Baked Fish

Fish of the Day, Seasonal Vegetable, Herbed
Couscous, Lemon Beurre Blanc

Roasted Chicken Breast

Rosemary & Garlic Chicken, Chimichurri, Smashed
Sweet Potatoes, White BBQ Sauce, Charred Green
Beans

Braised Chicken Leg

Lemon-Garlic Chicken, Dirty Rice, Charred
Green Beans

Curried Cauliflower

Caramelized Cauliflower, Curry, Lentils, Sautéed
Greens, Herb Salad

SALADS

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Garlic Croutons,
Creamy Vinaigrette

Seasonal Green Salad

Chef Selected, Inspired by
Locally Sourced Greens and Vegetables

SOUPS

Seasonal Gumbo

Seasonal Vegetable Soup

Vegetarian Soup, Created from
Locally Sourced Vegetables and Ingredients



BANQUET AND CATERING MENU

DINNER PACKAGES

Includes Bread Service, Coffee, Tea, Water, Soft Drinks. Pricing Per Person.

STATIONED RECEPTION

Minimum of 25 Guests. 90-Minute Limit on Stationed Receptions. Select a Minimum of Two.
\$10 Per Person discount if added as a buffet enhancement.

GATEWAY TO THE SOUTH \$25

“CFC” Coppin’s Fried Chicken
BBQ Pork Shoulder
Smashed Potatoes
Smothered Green Beans w/ Bacon
Smoked Gouda Mac n Cheese
Pepper Biscuits
Bourbon Pecan Tarts

TRI STATE CLASSICS \$25

Cincinnati Style Chili
Coney Dogs and Buns, Spaghetti, Onions, Yellow
Mustard and Shredded Cheddar
Whoopie Pies and Lemon Bars
Choose One:
Gliers Goetta Sliders w/ Sauerkraut
Swiss Cheese and 1000 Island
OR
Grilled Metts and Bratts with Roasted
Peppers and Onions

RAW BAR \$32

Oysters on the Half Shell w/ Mignonette
Jumbo Boiled Shrimp, Marinated Mussels
Chef’s Choice of Seasonal Seafood
Cocktail Sauce, Tabasco, Lemons,
Saltine Crackers
Marinated Cucumber Salad

STREET TACO STATION \$25

Choice of Two: Pork Carnitas, Chicken Mole, Beef
Barbacoa, Grilled Vegetables
Flour & Corn Tortillas, Pickled Onions, Queso Fresco,
Black Beans, Guacamole, Lime Wedges
Tortilla Chips and Seasonal Salsa
Cinnamon Sugar Churros



BANQUET AND CATERING MENU
BAR PACKAGES

All Bar Packages Include: Coke, Diet, Sprite, Ale8, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Lime Juice, Grenadine, Sweet and Dry Vermouth, Bitters, Triple Sec
Pricing Per Person.

CHIC FULL BAR

To Include: Tito`s Vodka, New Amsterdam Gin, Bacardi Rum, El Jimador Tequila, Buffalo Trace, Jack Daniels, Dewar`s Scotch
Maison Nicolas Wines: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet
Domestic Beers: Bud Light, Miller Lite, Michelob Ultra
Craft Beers: Rhinegeist Cheetah, Madtree Psychopathy

One Hour \$20
Two Hours \$28
Three Hours \$36
Four Hours \$44

COUTURE FULL BAR

To Include: Absolut, Grey Goose, Bombay Sapphire, Bacardi Rum, Captain Morgan, Patron, Maker`s Mark, Jameson, Woodford Reserve, Buffalo Trace
The Seeker Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet
Domestic Beers: Bud Light, Miller Lite, Michelob Ultra
Craft Beers: Rhinegeist Cheetah, Madtree Psychopathy, Rhinegeist Bubbles

Imported: Stella Artois
One Hour \$36
Two Hours \$42
Three Hours \$46
Four Hours \$54

CHIC BEER AND WINE ONLY BAR

To Include: Maison Nicolas Wines: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet
Domestic Beers: Bud Light, Miller Lite, Michelob Ultra
Craft Beers: Rhinegeist Cheetah, Madtree Psychopathy

One Hour \$14
Two Hours \$22
Three Hours \$30
Four Hours \$38

COUTURE BEER AND WINE ONLY BAR

To Include: The Seeker Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet
Domestic/Import Beers: Bud Light, Miller Lite, Michelob Ultra, Stella Artois
Craft Beers: Rhinegeist Cheetah, Madtree Psychopathy, Rhinegeist Bubbles,

One Hour \$18
Two Hours \$24
Three Hours \$32
Four Hours \$40



BANQUET AND CATERING MENU
BAR PACKAGES

SPONSORED & CASH BAR OPTIONS

Based on consumption. Priced Per Drink.

CHIC

Cocktails	11
Beer	6
Wine	10
Assorted Soft Drinks	2
Assorted Juices	3

BARTENDER FEE

Bar for Every 100 Guests	200
Cashier/ Wine/Cocktail Server	75

COUTURE

Cocktails	13
Beer	7
Wine	12
Assorted Soft Drinks	2
Assorted Juices	3

BAR UPGRADES

Champagne Toast	3
Upgrade to Five-Hour Bar	6

COFFEE SERVICE \$3 Per Person

Tablesides Coffee Service Can be Added to Any Bar Package. A Self-Serve Coffee Station Comes Standard with Your Event and Includes, Regular Coffee and Decaf Coffee, Sugar Cubes and Cream.



BANQUET AND CATERING MENU
BAR PACKAGES

MIMOSA BAR (Self-Serve Station)
\$15 Per Person

Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, Raspberries, Strawberries, Blueberries, Glassware & Tongs

Add \$7/Drink to Existing Package

BLOODY MARY BAR
(Self-Serve Station) **\$18 Per Person**

Vodka, Bloody Mary Mix, Cheese Cubes, Olives, Celery, Limes, Lemons, Hot Sauce, Pickles, Salt, Glassware, Tongs, Toothpicks

Add \$9/Drink to Existing Package

CHAMPAGNE

Moet & Chandon

Small (187ml split) **\$35 Per Bottle**
Medium (750ml) **\$95 Per Bottle**

CRAFT BEER STATION

Choice of Two Additional Craft Beers:

Braxton Storm, Madtree Lift, W6 Cocoa Porter, NB Fat Tire, CB Cougar Bait, Goose Island 312* (rotating item)
*Additional \$6/Person Per Hour to Existing Package



BANQUET AND CATERING MENU

WINE BY THE BOTTLE

SILKS		VELVETS	
Chloe Pinot Grigio	38	Chloe Pinot Noir	38
Chloe Chardonnay	38	Chloe Cabernet	38
Chloe Rose	38	Chloe Merlot	38
Chloe Prosecco	38	Chloe Red Blend	38
Bogle Chardonnay	42	Bogle Cabernet	42
Joseph Drouhin French Chardonnay	65	Frog`s Leap Zinfandel	68
Stag`s Leap Chardonnay	130	Stag`s Leap Cabernet	130