

first
financial
center
**Catering
Menu**
Levy

525 Elm Street, Cincinnati, OH 45202



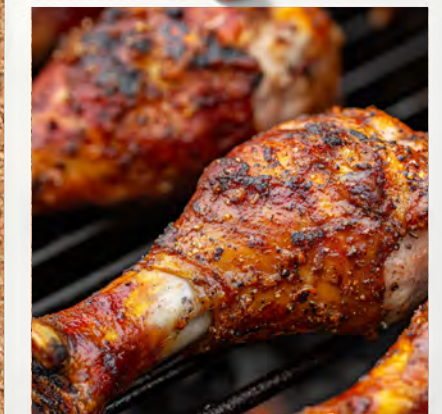
Welcome to Cincinnati!

In the heart of downtown Cincinnati, the First Financial Convention Center stands as a gathering place where creativity, community, and cuisine come together. Here, we celebrate the city's rich culinary heritage – from its storied chili culture and German-American roots to the new wave of chefs redefining what it means to eat local.

From breakfast meetings to evening receptions, every menu at the First Financial Convention Center is a reflection of Cincinnati's character: bold yet familiar, rooted in heritage yet always looking forward. It's not just food – it's a taste of home for every guest who walks through our doors.



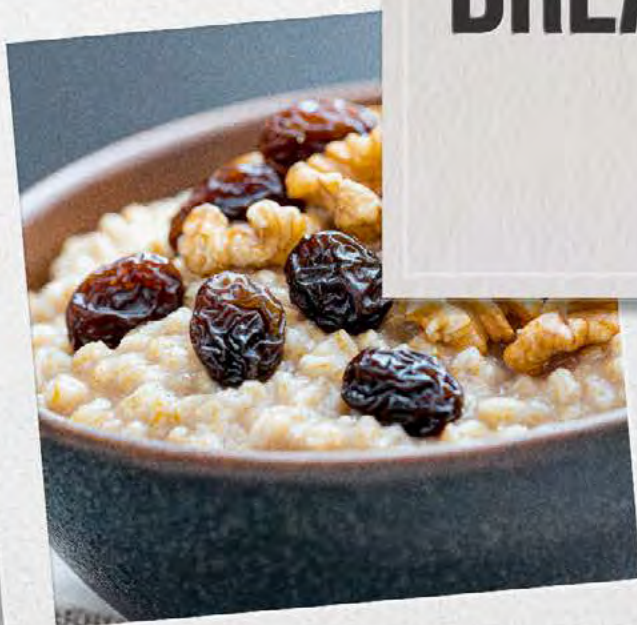
SIGNATURE FOOD ITEM
Biscuits & Gravy



SIGNATURE FOOD ITEM
BBQ Rubbed Chicken



BREAKFAST



CONTINENTAL

Breakfast Basics

MINIMUM 25 GUESTS

Elm Street Continental

Cinnamon Rolls & Pecan Sticky Buns, Sweet Butter, Seasonal Fresh Fruit, Coffee and Premium Hot Teas.

Queen City Continental

Assorted Muffins and Danishes, Seasonal Fresh Fruit, Individual Yogurts, Coffee, Assorted Premium Hot Teas

ENHANCEMENTS

Egg Selections (Choose one)

- Morning Egg Scrambles with Cheddar & Chives
- Three Cheese Quiche
- Baked Egg Casserole with Ham, Spinach & Jack Cheese
- Asparagus & Peppadew Pepper Frittata

Breakfast Proteins

(Choose two)

- Bacon
- Country Sausage Links
- Turkey Sausage Links
- Sugar Cured Ham
- Chicken and Apple Sausage

Breakfast Sandwiches (Choose one)

- Bacon, White Cheddar, Scrambled Eggs on a Buttery Croissant
- Ham, Pimento Cheese, Egg on Ciabatta
- Egg White, Spinach, American Cheese on an English Muffin
- Fried Chicken on a Biscuit
- Sausage, Egg, and Cheese Croissant

Steel-Cut Grits & Oatmeal Bar

Rollled Oats, Grits (Cheddar and Sea Salt), Fresh and Dried Fruit, Slivered Almonds, Brown Sugar, Milk.

“Just” Croissants

Butter, Chocolate, and Almond Croissants with Butters and Jams.

Breakfast Boost

CHEFS TABLES

Minimum 25 per Selection

Findlay Market

Scrambled Eggs, Market-Fresh Fruits and Berries, Smashed Yukon Gold Potato Hash, Fresh Danishes & Croissants, Low-Fat and Regular Yogurt, Sweet Butter and Preserves.

Over-the-Rhine Social

Market-Fresh Fruits, Buttermilk Biscuits with Sausage Gravy, Pecan Sticky Buns, Fresh Baked Muffins.



Ohio Continental

Brown Sugar Oatmeal with Praline Pecans & Berries, Three Cheese Quiche, Seasonal Fresh Fruit, Breakfast Breads, Hash Brown Casserole.

ALL CHEFS TABLES INCLUDE

Coffee, Assortment of Premium Hot Teas

Menus are priced per person unless otherwise noted.

QUICK BITES

A minimum of one dozen is required per Selection

Low-Fat Yogurts

Bagels with Cream Cheese & Butter

Pastries & Muffins

Granola Bars or Power Bars

Plated Breakfast

PLATED BREAKFAST

Minimum 25 per Selection

Farm-Fresh Scrambled Eggs

Served with Bacon and Yukon Gold Potatoes.

Brioche French Toast

With Apple Compote, Grilled Ham Steak, and Syrup.



Three Cheese Quiche

With Hash Brown Casserole and Country Pork Sausage Links.

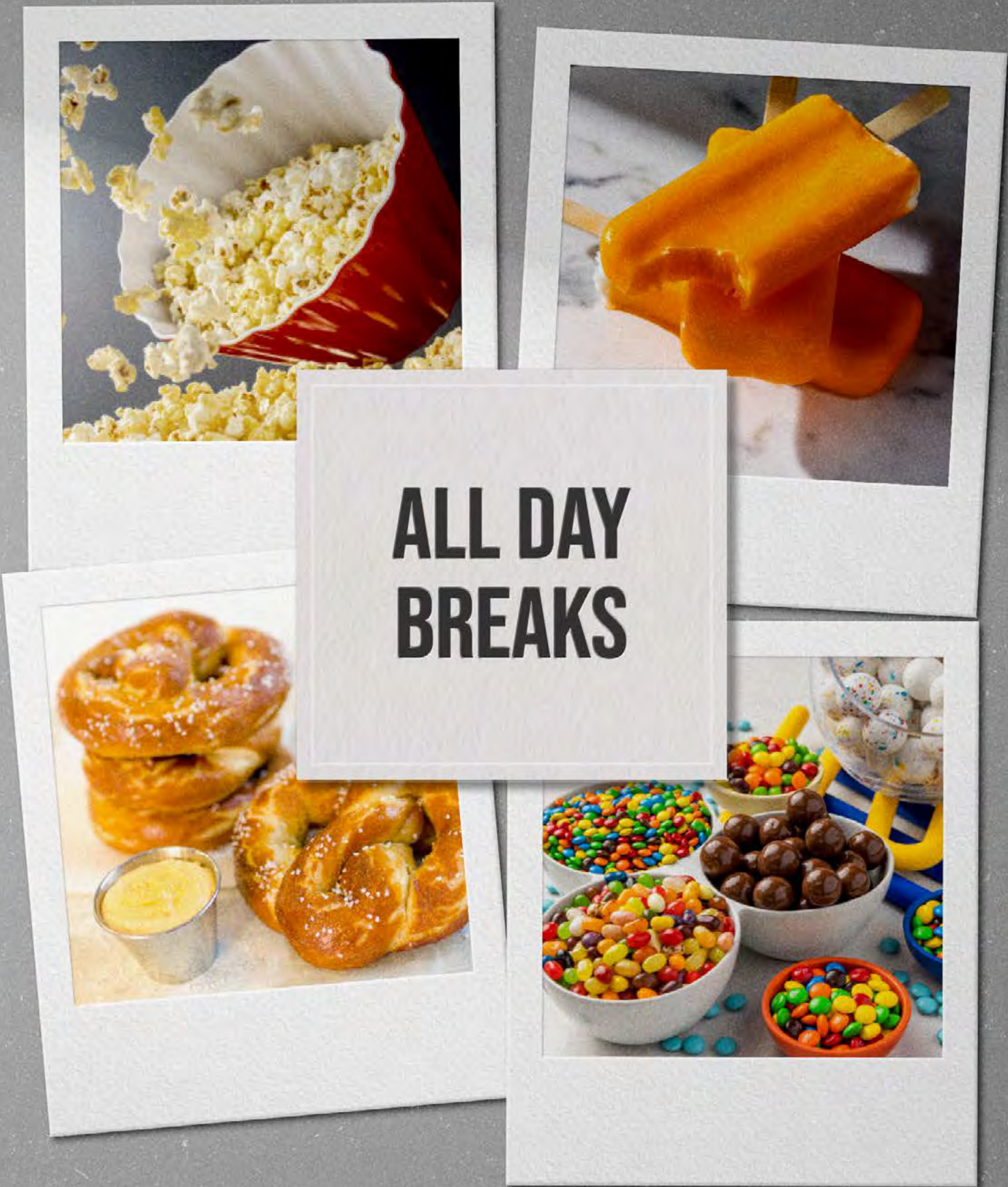
Asparagus & Peppadew Frittata

With Cottage Fried Potatoes and Bacon.

ALL MEALS INCLUDE

Includes Mini Danishes, Breakfast Breads. Coffee & Assortment of Premium Hot Teas

Menus are priced per person unless otherwise noted.



ALL DAY BREAKS

À LA CARTE

All Day Breaks

A curated selection of sweet and savory snacks to refresh and recharge throughout the day.

MINIMUM 25 GUESTS, PRICING IS BASED ON A 2 HOUR SERVICE

Hummus Trio

Traditional Chickpea, White Bean, and Edamame Hummus served with Crispy Pita.

Candy Land

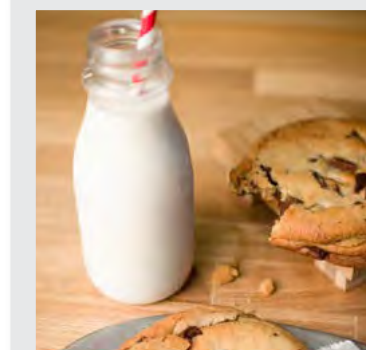
Mini Chocolates, Chocolate-Covered Pretzels, Gummies, Twizzlers, and Jellybeans.

The Mini Cupcake Bar

Red Velvet, Double Chocolate, Lemon Meringue, Peanut Butter, Jelly Roll, and Vanilla Bean Cupcakes served with Ice-Cold Milk.

Signature Cookies & Milk

Snickerdoodle, Chocolate Chunk, and Oatmeal Cookies with Ice-Cold Milk.



GRAB & GO

Garden-Fresh Seasonal Crudités

Crisp Vegetables with Buttermilk Ranch Dip.

Seasonal Whole Fruit

Apples, Bananas, and Local Seasonal Picks.



Mount Adams
Cincinnati,
Ohio

Did you know?

Mount Adams sits high above downtown Cincinnati, offering sweeping views of the city, the Ohio River, and Northern Kentucky. Historically known as "Mount Ida," the neighborhood was renamed to honor John Quincy Adams after he delivered the dedication address at what was then the city's observatory — a key turning-point in the area's history.

The architecture and winding streets evoke a European hillside village (thanks to the steep topography and historic homes) — giving it a unique sense of place within Cincinnati.



PACKAGE

Build-Your-Own Market Fresh Lunch

ALL LUNCH MENUS ARE PRICED PER PERSON. BOXED LUNCHES ARE AVAILABLE UPON REQUEST. ADDITIONAL FEES WILL APPLY

SANDWICHES

Choose 2

Highland Turkey

Cheddar, herb aioli, caramelized onions, honey wheat roll.

Peppered Beef

Brie spread, balsamic red onions, arugula on focaccia.

Grilled Chicken

Spinach, herb aioli, roasted tomato, Boursin spread on ciabatta.

Ham and Swiss

Served on pretzel bread.

“ZLT” Wrap

Grilled zucchini, tomatoes jalapeño jack cheese, sun-dried tomato pesto.

SALADS

Choose 1

Vegetable Chop

Chicken Caesar

Bistro Salad

Salami, Tomato, Provolone, Pepperoncini Garbanzo, Red Wine Vinaigrette

Deluxe Salad

Tomato, Cucumber, Onion, Blue Cheese, hard cooked egg, Balsamic Vinaigrette

SIDES

Choose 2

Pasta Salad

Kettle Chips

Dill Potato Salad

Southern Coleslaw

Fresh Fruit Salad

Chocolate Chip Cookie

Fudge Brownie

ENHANCEMENTS*

to complement your luncheon buffet.

Roasted Tomato Bisque

Clam Chowder

Hearty Chicken Noodle

Butternut Squash

Loaded Macaroni Salad

Mustard Potato Salad

Creamy Coleslaw

BLT Salad

with Cheddar & Buttermilk Dressing

Caesar Salad

with Garlic Croutons & Parmesan

Clubhouse Salad

with Ham, Turkey, Swiss, Avocado, Toast Point Croutons

Grilled Chicken Cobb Salad

with Honey-Dijon Vinaigrette

*all enhancements are in addition to the initial price per person.

MISO GLAZED
SALMON



PLATED

Classic Plated

SELECT ONE ITEM FROM EACH COURSE TO CREATE A CUSTOM PLATED DINING EXPERIENCE.
ALL ENTRÉES INCLUDE ICE WATER AND COFFEE SERVICE.

SALAD

Choose 1

Findlay Market Salad

Baby gem greens, tomato, cucumber, pickled red onion, carrot, balsamic vinaigrette.

Beet & Goat Cheese Salad

Roasted red beets, frisée, aged goat cheese, toasted pistachio, citrus vinaigrette.

Iceberg Salad

Bacon, red onions, tomato, blue cheese crumbles, buttermilk blue cheese dressing.

Caesar Salad

Crisp romaine, parmesan-garlic croutons, classic Caesar dressing.

Bibb & Pear Salad

Bibb lettuce, poached pear, tomato, candied pecans, champagne vinaigrette.

ENTREE

Choose 1

Sakura Farms Beef Tenderloin

Market Price
With potato purée, three-peppercorn sauce, mushrooms, and seasonal vegetable.

Pan Seared Halibut

With lemon risotto cake, cucumber salad, red pepper sauce, and braised spinach.

Braised Beef Short Ribs

With garlic parmesan polenta, honey roasted carrots, wilted spinach, and cabernet reduction.

Grilled Flat Iron Steak

With truffle white cheddar baked country pasta, Dijon sauce, and grilled vegetable.

Boursin Artichoke Stuffed Chicken Breast

With sauce Bordelaise, garlic potato puree, and asparagus.

Miso Glazed Salmon

With coconut rice, baby carrots, bok choy, and miso sauce.

Lemon Garlic Chicken

With Vesuvio style potato, brown butter carrots, roasted tomato, and lemon garlic sauce.

DESSERT

Choose 1

NY Style Cheesecake

With berry compote and chocolate sauce.

Tiramisu Stack

With hazelnut chocolate ganache.

Chocolate Flourless Cake

With fresh whipped cream, raspberries, and red berry coulis.

Raspberry Limoncello Cake

Carrot Cake

With sweet cream and toasted pecans.





PACKAGE

Chefs Tables

MINIMUM 25 GUESTS. ALL CHEFS TABLES INCLUDE ICED TEA & WATER

BORDER TEX-MEX

Firecracker Beef & Chicken Fajita

Pork Carnitas

Tortillas, Shredded Lettuce, Salsa Roja, Sour Cream, Cheddar Cheese, Salsa Verde & Guacamole

Charro Beans

Fire Roasted Tomato Rice

Southwest Salad

Blistered Corn, Pico de Gallo, Black Beans, Tortilla Strips and Honey Chipotle Dressing

& FOR DESSERT

Cinnamon Sugar Churros
with Chocolate dipping sauce

Please note that all food and beverage items are subject to a service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

PACKAGE

Chefs Tables

MINIMUM 25 GUESTS. ALL CHEFS TABLES INCLUDE ICED TEA & WATER

ASIAN BISTRO

Chinese Long Bean Salad

Peanuts, Toasted Sesame, shallots and garlic

Dragon Noodle Salad

Radish, Bok Choy, Carrots, and Snow Peas & Lime Vinaigrette

Szechwan Chicken

Chinese Braised Short Ribs, Lemongrass and Sake

Cilantro Steamed Rice

Pork Potsitckers and Vegetable Spring Rolls

With Sweet Chili and Soy Dipping Sauces

Sugared Donuts & Fortune Cookies

MARKET SANDWICH & SALADS

Mustard Potato Salad

Grilled Vegetable Pasta Salad

Greek Salad, Feta, Tomato, Cucumber, Oregano Vinaigrette

Roasted Turkey

on Whole Grain Baguette, Tomato, Lettuce, Herb Aioli

Ham & Swiss

on Pretzel with Whole Grain Mustard Butter Spread

Tuscan Roast Beef

with Red Onion Jam, Dried Tomato, and Arugula on Ciabatta

Assorted Dessert Bars

MANGIA ITALIANO

Baby Greens

with cucumber, tomato, carrots and red wine vinaigrette

Asparagus & Tomato Salad

Salmon Olivette

with wilted spinach

Rigatoni A La Norma

with roasted tomato sauce and eggplant

Pollo con Carciofi

with Caramelized onions, Artichokes and Prosciutto

Tuscan Vegetables

Raspberry Limoncello Cake

Tiramisù

with Warm Caramel Sauce

FIRST FINANCIAL CONVENTION CENTER

CORNBREAD
WITH BUTTER &
HONEY



PACKAGE

Chefs Tables

MINIMUM 25 GUESTS. ALL CHEFS TABLES INCLUDE ICED TEA & WATER

STEAKHOUSE CLASSICS

Peppered Strip Loin of Beef
with Horseradish cream

Lemon Garlic Roasted Chicken

Parkerhouse Rolls and Butter

Sautéed Green Beans and Tomato

Chive Mashed Potato

Red Wine Braised Mushrooms

Caesar Salad
with Garlic Croutons

Iceberg Wedge Salad
with Buttermilk Blue Cheese Dressing

Mini Assorted Cheesecakes

Mixed Berry Fruit Crisp
with Vanilla-Whipped Cream

SOUTHERN SMOKEHOUSE

Green Salad
with Grape Tomatoes, Red Onion, Cucumbers, Buttermilk Ranch, Red-Wine Vinaigrette

Smoked Chopped Pork & Bone-In BBQ Rubbed Chicken
Heritage Bourbon Glaze & Mustard BBQ Sauce

Creamy Coleslaw

Cheddar au Gratin Potatoes

Baked Beans

Corn Bread
with Butter, Honey

Southern Pecan Bars

Baked Apple Crisp Vanilla-Whipped Cream

RIVERBEND PICNIC

Sweet & Sour Slaw

Chop Salad
with mixed greens, pasta, grilled chicken, bacon, pasta, tomato, blue cheese, and red onion with Honey-Dijon Dressing

Caesar Salad
with creamy dressing and garlic croutons & Parmesan

Load your Own Hot Dog
All Beef Dogs with buns, yellow mustard, ketchup, relish, diced onions, Cincy Chili & tomato

Pile on your Own Italian Sausage
Buns, Bell Peppers and Caramelized Onion

Grilled Chicken
with braised spinach

Cookies & Brownies

WILD MUSHROOM
RISOTTO



PACKAGE

Design-Your-Own Chef's Table

MINIMUM 25 GUESTS. ALL CHEFS TABLES INCLUDE ICED TEA & WATER

SALAD

Choose 1

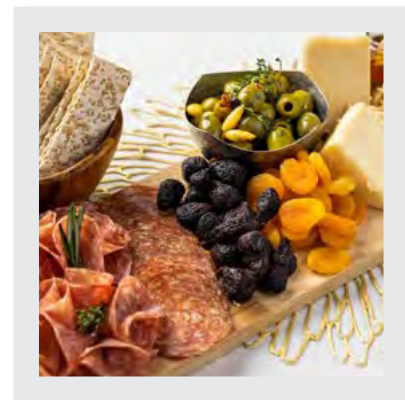
Italian Chopped

Smoked BBQ Chicken

*BBQ Shrimp and
Andouille Chopped
Vegetable*

Caesar

Southern Salad



PASTA

Choose 1

*Penne with Spicy
Marinara*

*Rigatoni with
Tomato-Basil Sauce*

*Linguini with Butter
Sauce*

*Cheese Ravioli with Wild
Mushroom Cream*

ENTREE

Choose 1

Mustard-Glazed Pork Loin

*Roasted Garlic-Braised
Chicken*

Herb-Roasted Chicken

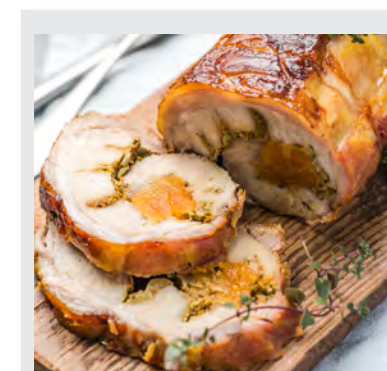
*Sun-Dried
Tomato-Crusted Chicken
Breast*

Maple-Glazed Turkey

*Peppercorn-Crusted
Tri-Tip Sirloin + 4 PP*

*Slow-Roasted Prime Rib +
4 PP*

Grilled Salmon + 4 PP



SIDES

Choose 2

Au Gratin Potatoes

Loaded Mashed Potatoes

*Roasted Fingerling
Potatoes*

Classic Creamed Spinach

*Bistro-Roasted
Vegetables*

Creamed Sweet Corn

DESSERT

Choose 1

Chocolate Bread Pudding

Pecan Praline Bars

*Signature Carrot Cake
Stack*

Cheesecake

*Raspberry Limoncello
Cake*

Chocolate Flourless Cake

Tiramisù

FIRST FINANCIAL CONVENTION CENTER



RECEPTIONS



PASSED & STATIONS

Bits & Bites

MINIMUM 50 PER BIT & BITE

RETRO MINIS

Beef Wellington Bites
Corned Beef Reuben
Chicken Cordon Bleu
Bacon-Wrapped Dates

STUFFED MUSHROOMS

Lump Crab with Lemon Aioli
Fennel Sausage & Garlic Breadcrumbs
Spinach and Parmesan Risotto

HAND-CRAFTED MINI SLIDERS

Slow-Roasted Prime Rib
House-Made Meatloaf
Breaded Chicken Parmesan

SUMPTUOUS SATAYS

Basil-Garlic Shrimp
Sizzling Short Rib
Coconut Curry Chicken
Ginger Chicken

QUESADILLAS

House-Smoked Brisket & Cheddar
Ancho Chicken & Jack Cheese
Baby Spinach & Mushroom

MINI CHILLED SHRIMP SHOOTERS
Choose from Classic Fisherman's Wharf-Style, Bayou-Blackened, or Pesto-Marinated.

GRILLED ARTISAN CROSTINI

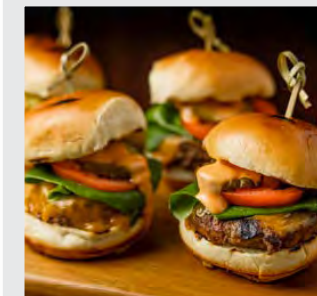
Beef Carpaccio
Whipped Ricotta & Olive Salad
Tomato-Basil & Parmesan

MINI TOSTADAS

Ahi Tuna
Pasilla Pepper Duck
Smoked Pulled Chicken

SINGLE SIP SOUPS

Butternut Squash
Tomato Bisque
Gazpacho



EXPERIENCES

Action Stations

MINIMUM 25 GUESTS | CHEF ATTENDANT FEES MAY APPLY

Carvery Bar

Choose from Spit Roasted Turkey, Garlic Beef Sirloin, House Smoked Beef Brisket, or Sugar Cured Spiral Ham. Served with rolls and sauces.

Mashed Potato Bar

Creamy mashed potatoes with toppings. Loaded Mashed, Yukon Gold with Braised Short Ribs, and Sweet Mashed Potatoes.

Gourmet Focaccia

Assortment of artisan grilled focaccia with toppings like Fennel Sausage, Shaved Salami, Roma Tomatoes, and Pulled Chicken.

Piasano's Antipasti

Imported meats, cheeses, seasonal vegetables, olives, and warm spinach-artichoke fondue with breads and crackers.

Local Artisan Cheese Board

Local and imported cheeses, house-made chutneys, honeys, and artisan breads.

Nacho & Salsa Bar

Beef chili, queso, tortilla chips, and a variety of house-made salsas and toppings.

DESSERT STATIONS

Fondue Station

Chocolate and caramel fondue with mini cookies, seasonal fruit, cake bites, and marshmallows.

Duke Ice Cream Burger

A hot press encloses a brioche bun around your choice of Graeter's Ice Cream flavor, creating a delightful handheld treat that's both toasty and chilly

***requires chef attendant - additional fees apply**

Brownie Sundae Bar

Warm triple chocolate chunk brownies and blondies with ice cream and assorted toppings.

Banana Foster

Caramelized bananas flamed with dark rum and served over vanilla bean ice cream.

***requires chef attendant - additional fees apply**

Country-Style Fruit Cobblers

Fresh-baked blueberry and peach cobblers served warm. **Add ice cream for additional fee.**

FONDUE
STATION



Please note that all food and beverage items are subject to a service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.



BEVERAGE

ALL DAY BEVERAGES

All Day Beverages

COFFEE

Served by the Gallon

The Coffee Table

Local Coffee, Teas, Flavored Syrups, Honey, Lemons, Sweeteners

Add Iced Coffee

Signature Iced Coffee Table

Chilled Local Coffee, Chocolate & Hazelnut Syrups, Half & Half, Cocoa Powder, Cinnamon

EVERYTHING ELSE

Flavored Signature Waters

Apple-Rosemary | Cranberry-Lime | Watermelon

Fresh Lemonade Bar

Strawberry | Watermelon | Lemon Basil

Fresh-Brewed Iced Tea Bar

Country Sweet & Unsweetened Tea, Fresh Lemons, Simple Syrup

Bottled Beverages

Soft Drinks, Bottled Water Juices.





BAR SERVICES

Bar Services

BAR SERVICES MAY BE SUBJECT TO MINIMUM SALES AND LABOR FEES. PRICING DOES NOT INCLUDE SERVICE CHARGE OR STATE AND LOCAL TAXES.

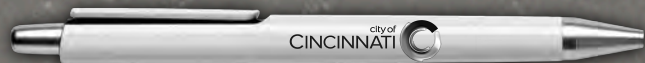
Hosted Bar

Priced on Consumption

- Premium Cocktails
- House Wine by the Glass
- Premium Canned Beer
- Domestic Canned Beer
- Bottled Water
- Soft Drinks

CREDIT CARD BARS AVAILABLE ON REQUEST.





As a group of restaurateurs,
we recognize that our reputation
is built one event, one meal, and
one gesture at a time. Our aim
is to ensure your experience is
satisfactory for you and your guests.

WE BELIEVE THAT EVERY
OCCASION SHOULD BE
EXTRAORDINARY. IT'S ALL
ABOUT THE FOOD AND THE
THOUSANDS OF DETAILS
THAT SURROUND IT. YOUR
DEDICATED CATERING SALES
MANAGER WILL PARTNER
WITH YOU TO SHAPE AN
EXPERIENCE THAT STANDS
OUT. TOGETHER, WE LOOK
FORWARD TO DELIVERING
THE LEVY DIFFERENCE.

Brooke Harty
Director of Sales

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📍 First Financial Convention Center
525 Elm Street, Cincinnati, OH 45202



CINCINNATI CONVENTION CENTER

The Scoop

ELEVATE
- YOUR -
EXPERIENCE

All menu items are priced per person and are subject to a service charge and applicable sales tax unless otherwise noted. The service charge is not a tip or gratuity.

Exclusivity

Levy Restaurants is the exclusive provider of all food and beverage for the First Financial Convention Center. External food and beverage may not be brought into the facility by a Client or Client's guests without prior written approval, with any required documentation.

Menu Selections

Menu selections and logistics are pertinent to the success of the Event. Please review timelines and details provided by your Catering Sales Manager

China Service

China service is the standard for all Meeting Rooms and Ballrooms, unless biodegradable disposables are requested. All food and beverage functions within an Exhibit Hall or outdoor Plaza are accompanied with disposable ware, unless otherwise requested; in which additional fees shall apply.

Linen & Decor

Levy Restaurants provides house black or white linen for most food and beverage Events. For additional décor or linen colors, our team would be happy to support with the arrangements. Please inquire with the appropriate Catering Sales Manager.

Alcoholic Beverage Service

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought in or removed from the First Financial Convention Center. Bar staff fees are incorporated, and minimums may apply.

Specialty Equipment

Specialty equipment such as popcorn machines, water coolers, and tabletop coolers are available for rental. Please inquire with the Catering Sales Manager for availability.

Catering Agreements

A signed copy of the contract outlining all catering services and terms, must be completed and provided to the Catering Sales Manager prior to the Event in order for services to be rendered.

Pricing

Prices are quoted in US Dollars, and are subject to a 25% service charge, and any applicable state sales tax (7.8% currently). Prices are subject to change without notice. However guaranteed prices will be confirmed 60-days prior to Event contingent Event details have been shared in full.

Additional Charges

Changes to the menu after the (30)-day submission, or significant guest count increases after the provided guarantee, are subject to additional fees, if the request can be accommodated

Restaurants & Cafes

Event specific concession services are available upon request with setup fee requirements and a minimum imposed based upon Event specifics.

Supply Chain Update

Menu items are subject to product availability at the time of BEO confirmation. Items may be substituted at the discretion of Levy Restaurants. Pricing may fluctuate based upon current market; pricing will however remain fixed upon BEO's execution.

Cancellation

Any Event canceled within (120)-days from the start date, are subject to catering cancellation terms. Please refer to the catering agreement for the additional terms.

