



first
financial
center

Catering Menu

Levy



CINCINNATI TONE:
WARM | LOCAL | REFINED



Cincinnati, Ohio



SIGNATURE FOOD ITEM
Biscuits & Gravy



SIGNATURE FOOD ITEM
BBQ Rubbed Chicken

Welcome to Cincinnati!

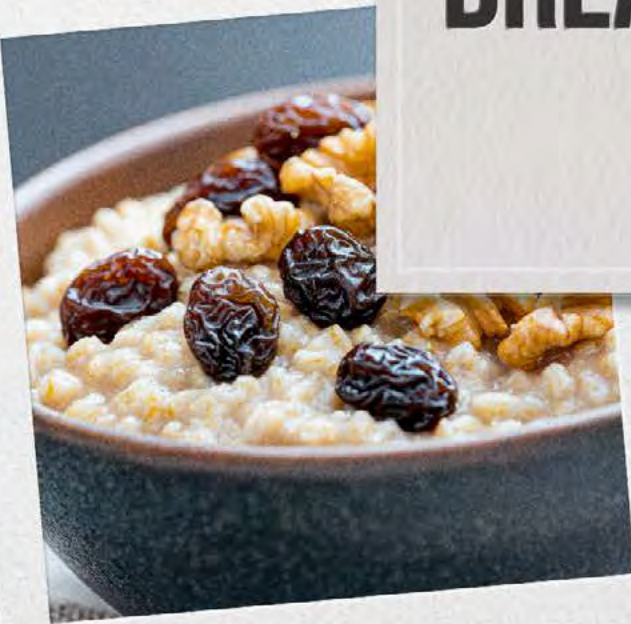
In the heart of downtown Cincinnati, the First Financial Convention Center stands as a gathering place where creativity, community, and cuisine come together. Here, we celebrate the city's rich culinary heritage – from its storied chili culture and German-American roots to the new wave of chefs redefining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





BREAKFAST



CONTINENTAL

Breakfast Basics

MINIMUM 25 GUESTS

Elm Street Continental — 19.95 per person

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

Queen City Continental — 21.95 per person

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

ENHANCEMENTS

Egg Selections | 8.95 per person

(Choose one)

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

Breakfast Sandwiches | 7.95 each

(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

Breakfast Proteins | 5.95 per person

(Choose two)

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

Steel-Cut Grits & Oatmeal Bar | 9.95 per person

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

“Just” Croissants | 52.00 per dozen

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

Breakfast Boost

CHEFS TABLES

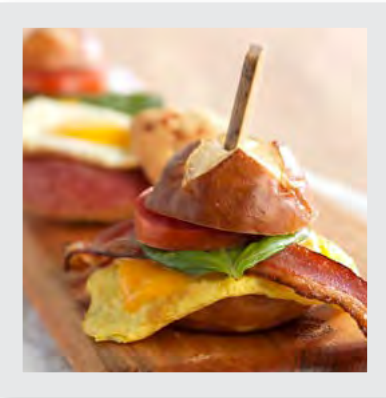
Minimum 25 per Selection

Findlay Market

26.95 per person
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

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



Ohio Continental

28.95 per person
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

4.50 each

Bagels with Cream Cheese & Butter

52.00 per dozen

Pastries & Muffins

52.00 per dozen

Granola Bars or Power Bars

32.95 per dozen

Plated Breakfast

PLATED BREAKFAST

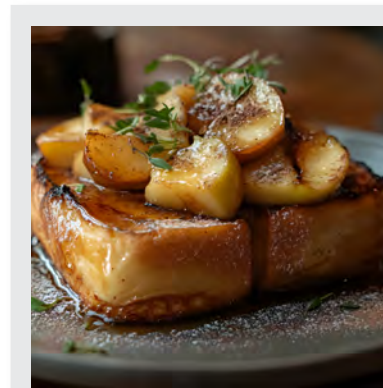
Minimum 25 per Selection

Farm-Fresh Scrambled Eggs

27.95 per person
Served with Bacon and Yukon Gold Potatoes.

Brioche French Toast

27.95 per person
With Apple Compote, Grilled Ham Steak, and Syrup.



Three Cheese Quiche

28.95 per person
With Hash Brown Casserole and Country Pork Sausage Links.

Asparagus & Peppadew Frittata

28.95 per person
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.

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



ALL DAY BREAKS

Hummus Trio

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

Candy Land

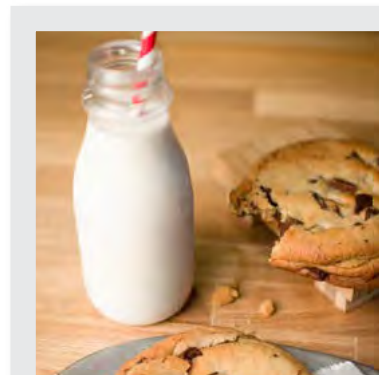
12.95 per person
Mini Chocolates, Chocolate-Covered Pretzels, Gummies, Twizzlers, and Jellybeans.

The Mini Cupcake Bar

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

Signature Cookies & Milk

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



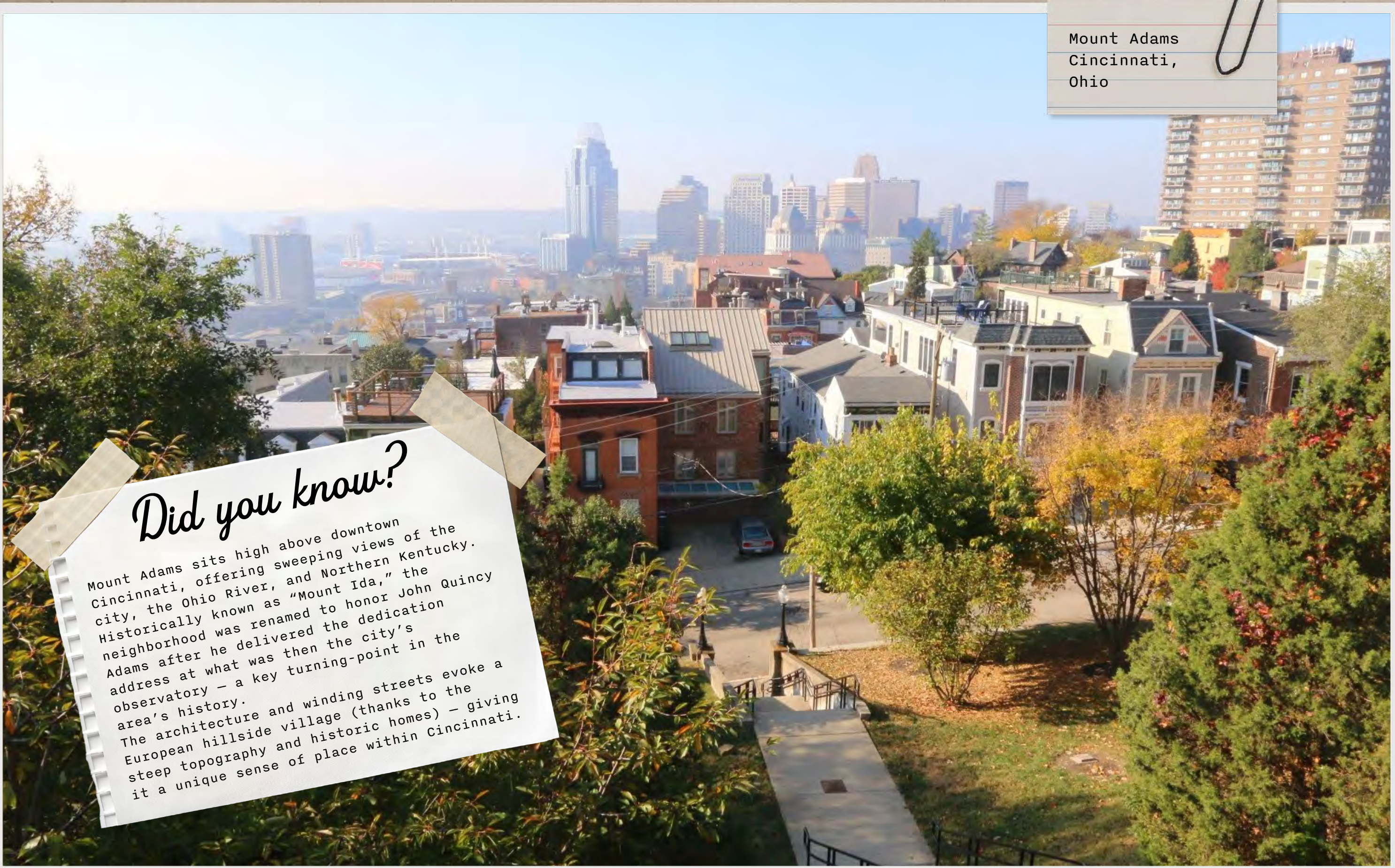
GRAB & GO

Garden-Fresh Seasonal Crudités

9.95 per person
Crisp Vegetables with Buttermilk Ranch Dip.

Seasonal Whole Fruit

3.95 each
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

34.95 per person

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

4.95 per person

Clam Chowder

4.95 per person

Hearty Chicken Noodle

4.95 per person

Butternut Squash

4.95 per person

Loaded Macaroni Salad

3.95 per person

Mustard Potato Salad

3.95 per person

Creamy Coleslaw

3.95 per person

BLT Salad

with Cheddar & Buttermilk Dressing
4.95 per person

Caesar Salad

with Garlic Croutons & Parmesan
4.95 per person

Clubhouse Salad

with Ham, Turkey, Swiss, Avocado, Toast Point Croutons
4.95 per person

Grilled Chicken Cobb Salad

with Honey-Dijon Vinaigrette
4.95 per person

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



LUNCH

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
3.95

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

Beet & Goat Cheese Salad
3.95

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

Iceberg Salad
3.95

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

Caesar Salad
2.95

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

Bibb & Pear Salad
2.95

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
51.95

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

Braised Beef Short Ribs
49.95

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

Grilled Flat Iron Steak
47.95

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

Boursin Artichoke Stuffed Chicken Breast
44.95

With sauce Bordelaise, garlic potato puree, and asparagus.

Miso Glazed Salmon
44.95

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

Lemon Garlic Chicken
42.95

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

DESSERT

Choose 1

NY Style Cheesecake
2.95

With berry compote and chocolate sauce.

Tiramisu Stack
2.95

With hazelnut chocolate ganache.

Chocolate Flourless Cake
2.95

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

Raspberry Limoncello Cake
2.95

Carrot Cake
2.95

With sweet cream and toasted pecans.





PACKAGE

Chefs Tables

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

BORDER TEX-MEX
45.95 per person

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
47.95 per person

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
40.95 per person

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
47.95 per person

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

CORNBREAD
WITH BUTTER &
HONEY



PACKAGE

Chefs Tables

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

STEAKHOUSE CLASSICS

58.95 per person

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

48.95 per person

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

42.95 per person

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

48.95 per person

SALAD

Choose 1

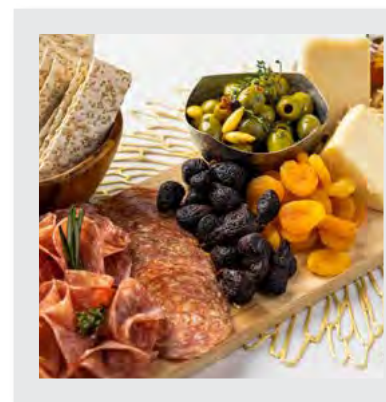
Italian Chopped

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

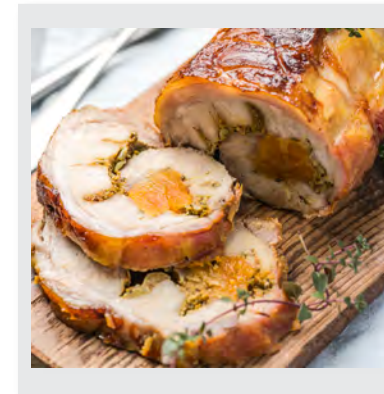
*Sun-Dried
Tomato-Crusted Chicken
Breast*

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

PASSED & STATIONS

Bits & Bites

MINIMUM 50 PER BIT & BITE

RETRO MINIS

Beef Wellington Bites | 6.00
Corned Beef Reuben | 5.00
Chicken Cordon Bleu | 4.50
Bacon-Wrapped Dates | 4.50

STUFFED MUSHROOMS

Lump Crab with Lemon Aioli | 8.00
Fennel Sausage & Garlic Breadcrumbs | 5.50
Spinach and Parmesan Risotto | 5.00

HAND-CRAFTED MINI SLIDERS

Slow-Roasted Prime Rib | 5.50
House-Made Meatloaf | 4.00
Breaded Chicken Parmesan | 3.50

SUMPTUOUS SATAYS

Basil-Garlic Shrimp | 6.00
Sizzling Short Rib | 6.00
Coconut Curry Chicken | 5.00
Ginger Chicken | 4.50

QUESADILLAS

House-Smoked Brisket & Cheddar | 6.00
Ancho Chicken & Jack Cheese | 5.00
Baby Spinach & Mushroom | 4.00

MINI CHILLED SHRIMP SHOOTERS

6.50 per piece
Choose from Classic Fisherman's Wharf-Style,
Bayou-Blackened, or Pesto-Marinated.

GRILLED ARTISAN CROSTINI

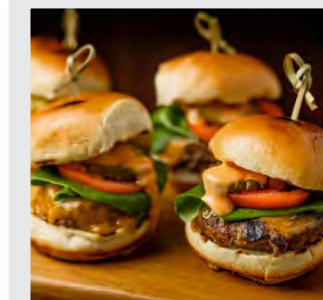
Beef Carpaccio | 6.00
Whipped Ricotta & Olive Salad | 4.00
Tomato-Basil & Parmesan | 4.00

MINI TOSTADAS

Ahi Tuna | 6.00
Pasilla Pepper Duck | 5.00
Smoked Pulled Chicken | 4.50

SINGLE SIP SOUPS

Butternut Squash | 4.00
Tomato Bisque | 4.00
Gazpacho | 3.00



RECEPTIONS

EXPERIENCES

Action Stations

MINIMUM 25 GUESTS | CHEF ATTENDANT FEES MAY APPLY

Carvery Bar

16.95 - 19.95 per guest
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

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

Gourmet Focaccia

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

Piasano's Antipasti

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

Local Artisan Cheese Board

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

Nacho & Salsa Bar

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

DESSERT STATIONS

Fondue Station

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

Duke Ice Cream Burger

13.95 per person
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

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

Banana Foster

12.95 per guest
Caramelized bananas flamed with dark rum and served over vanilla bean ice cream.
***requires chef attendant - additional fees apply**

Country-Style Fruit Cobblers

13.95 per guest
Fresh-baked blueberry and peach cobblers served warm.
Add ice cream for 4.00.

FONDUE
STATION



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ALL DAY BEVERAGES

All Day Beverages

COFFEE

Served by the Gallon

The Coffee Table

75.00 per gallon
Local Coffee, Teas, Flavored Syrups, Honey, Lemons, Sweeteners

Add Iced Coffee

20.00 per gallon

Signature Iced Coffee Table

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

EVERYTHING ELSE

Flavored Signature Waters

45.00 per gallon
Apple-Rosemary | Cranberry-Lime | Watermelon

Fresh Lemonade Bar

52.00 per gallon
Strawberry | Watermelon | Lemon Basil

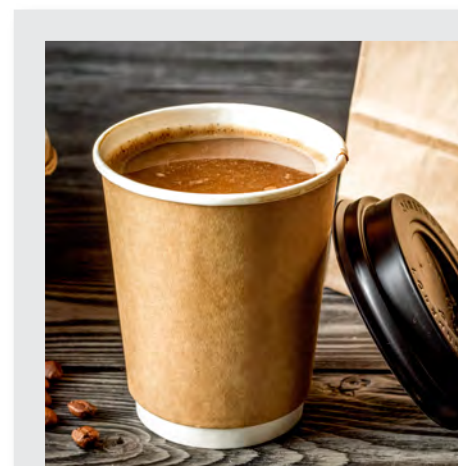
Fresh-Brewed Iced Tea Bar

52.00 per gallon
Country Sweet & Unsweetened Tea, Fresh Lemons, Simple Syrup

Bottled Beverages

4.50 each
Soft Drinks, Bottled Water Juices.

BEVERAGE





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: 10.00

House Wine by the Glass: 9.00

Premium Canned Beer: 8.00

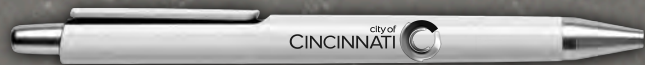
Domestic Canned Beer: 7.00

Bottled Water: 4.25

Soft Drinks: 4.25

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 Hartly
Director of Sales

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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.



**first
financial
center**