

Embers

STEAK SEAFOOD SUSHI



Ember's Perfect Table

"A bottle of wine contains more philosophy than all the books in the world."

Louis Pasteur

Private Dining & Catering

Why Embers?

Central Location off Interstate 71 at Exit 12
 Just minutes from Downtown or Mason
 Exceptional Service
 Exceptional Quality

Hours of Operation

Open Every Day

Join us in the Bar at 4:00p Daily

5:00 - 9:00p Sunday

5:00 - 10:00p Monday - Thursday

5:00 - 11:00p Friday and Saturday

Available for Private Luncheons Daily

Private Dining Personal Contact

Melanie Atkinson

513.984.8090 office

513.332.3001 cell

Melanie@EmbersPrime.com



Food & Beverage Minimums

Gaslight Room seats 24 \$100 BOOKING FEE

Lunch \$750

Dinner Minimums	Jan-Nov	Dec
Monday-Thursday	\$1000	\$1100
Friday	\$1100	\$1200
Saturday	\$1200	\$1300
Sunday	No Min	\$ 700

Club Room seats 14 \$100 BOOKING FEE

Lunch \$500

Dinner Minimums	Jan-Nov	Dec
Monday-Thursday	\$ 750	\$ 850
Friday	\$ 850	\$ 950
Saturday	\$1000	\$1100
Sunday	No Min	\$ 600

Dining Room seats 175

Lunch \$750

Dinner

Monday-Thursday	\$6000
Friday	\$7000
Saturday	\$9000
Sunday	\$3000



8170 Montgomery Rd. Cincinnati, Ohio 45236
 513.984.8090 Fax 513.984.8093 EmbersRestaurant.com

Private Dining Guidelines

We offer many different menu selections for you to choose from-to allow you and your guests all that Embers has to offer. We will be of assistance to you in choosing a customized menu for your event.

Accommodations

Club Room

Seats up to 14 people

Non-Refundable Administrative Fee \$100.

Gaslight Room

Seats up to 24 people

Non-Refundable Administrative Fee \$100.

Luncheons and Full Restaurant Use

The entire restaurant can seat 175 people

Holiday

Requires an additional room minimum
Pricing available upon requested

Parking

Self parking available
Master Bill Valet Parking \$5

Food & Beverage minimum -based on reservation
Plus 20% Gratuity- not included in minimum
Plus 6.5% Tax- not included in minimum

Room Setup Options

Traditional set-up of rounds to accommodate 6 guests.

Crescent style seating for presentations 4-5 guests.

Board Room oval tables up to 15-20 guests.

Audio Visual Equipment

Projection Screen and Power Cord \$50.

LCD Projector or Plasma Screen TV \$150.

Wireless Microphone \$35.

Flip Chart \$25.

Technology Available

Satellite Uplink or Downlink Capable

10 Base T Internet Connection Web-base Conferencing

Price upon request

Cancellation Policy

A signed agreement is required to secure the room for your chosen date. *For Embers Contracts- A Non Refundable Administrative Charge will be billed upon receipt.*

Cancellation Policy Non-Holiday Bookings

Two Weeks = 25% Food & Beverage Minimum

One Week = 50% Food & Beverage Minimum

Three Days = 100% Food & Beverage Minimum

*Will be charged to the credit card on confirmation agreement.

Cancellation Policy Holiday Bookings

60 Days = 25% Food & Beverage Minimum

30 Days = 50% Food & Beverage Minimum

Two Weeks = 100% Food & Beverage Minimum

*Will be charged to the credit card on confirmation agreement.

Easy as 1, 2, 3

1. Call to check room availability
2. Sign and return confirmation agreement
3. Make Menu selections and detail arrangements 2 weeks prior

Menu Planning Guidelines

Dinner

Appetizers 3-4 Pieces Per Person

Select a Salad or Soup Choice

Select 3 Entree Selection*

Select 2-3 Desserts

Heavy Hors d' Oeuvres Reception

8-10 Pieces Per Person

Beverages

Pick a Red and White Wines to Offer

Plan 2-3 Cocktails/ Beer/Wine

* Special Diet Restrictions are Offered in Addition to Entree Selections*

Dinner Menu

The Reserve Menu

Salad Embers House with Balsamic Vinaigrette
 Caesar Salad
 Yellow Tomato Salad-Seasonal

Entrées
 (select 4) FILET MIGNON 8 oz
 NEW YORK STRIP 14 oz
 GERBER FARMS BONELESS CHICKEN
 PAN SEARED SCOTTISH SALMON
 GRILLED SEA BASS
 RACK OF LAMB
 CHOICE of TWO SUSHI ROLLS

Choice of
 (select 2) STEAK EXTRAS
 MAYTAG BLUE CHEESE CRUST
 BÉARNAISE / HOLLANDAISE/ CABERNET
 SAUTÉ OF MUSHROOMS
 SAUTÉ OF ONIONS

All entrées served with Garlic Mashed Potato
 and Chef's Choice Vegetable

Dessert Choice of Two Desserts

\$74 per guest

Grand Cru Surf & Turf Menu

Salad Embers House with Balsamic Vinaigrette
 Caesar Salad
 Wedge Salad
 Yellow Tomato Salad-Seasonal

Entrées PRIME FILET MIGNON ~
 COWBOY RIBEYE
 Served With - (Select Two)
 GERBER FARMS BONELESS CHICKEN
 SEA BASS, CLASSIC OSCAR or
 LOBSTER TAIL +5

Choice of
 (select 2) STEAK EXTRAS
 MAYTAG BLUE CHEESE CRUST
 BÉARNAISE / HOLLANDAISE/ CABERNET
 SAUTÉ OF MUSHROOMS
 SAUTÉ OF ONIONS

All entrées served with Garlic Mashed Potato
 and Chef's Choice Vegetable

Dessert Choice of Three Desserts

\$94 per guest

Dessert Options

New York Style Cheesecake raspberry drizzle & fresh raspberries

Flourless Chocolate Torte powder sugar

Crème Brûlée vanilla bean custard, veil of caramelized sugar, with an Embers cookie

Ice Cream OR Sorbet with an Embers cookie

Bonbonnie Opera Crème Torte

Banana Trio

starters **APPETIZER MENU SELECTIONS**

ROTISSERIE CHICKEN SPRING ROLLS	
Asian Slaw and dipping (2 pieces per roll)	5.5 per roll
BEEF or marinated NY Strip, baby arugula - 7 pepper soy dipping sauce	3.5 per skewer
CHICKEN SATAY	3.5 per skewer
SEARED MINI CRABCAKES with frisée salad, grain mustard mayonnaise, Thai chili aioli	2.95 per piece
BLACK ANGUS MINI BURGERS with cheese	3. per piece
TENDERLOIN SANDWICHES	4.5 per piece
CRAB STUFFED MUSHROOMS	2.5 per piece
BRUSCHETTA parmesan with freshly serrated tomato	2.5 per piece
EMBERS CLASSIC SHRIMP COCKTAIL Embers cocktail sauce	5.5 per piece
ALASKAN KING CRAB LEGS dijon mustard dipping sauce	4.5 per ounce
ASSORTED CHEESE PLATTER & FRUIT	4.5 per person
VEGETABLE CRUDITÉS & DIP	3. per person

SUSHI ROLLS

SERVED PLATTER STYLE **denotes raw item*

- * CRUNCHY SPICY – SPICY TUNA, SHRIMP TEMPURA, CREAM CHEESE, CUCUMBER, AVOCADO **13.**
- * DOUBLE TUNA – SPICY TUNA ROLL TOPPED WITH TUNA WASABI ROE, SRIRACHA **17.**
- VEGGIE ROLL – SHIITAKE, ASPARAGUS, CUCUMBER PICKLED DAIKON, INARI, AVOCADO, SOY PAPER SHELL **6.**
- PHILADELPHIA – SMOKED SALMON, CREAM CHEESE CUCUMBER **7.25**
- CRUNCHY EEL – CUCUMBER, AVOCADO, BROILED EEL TEMPURA FLAKES, ORANGE SAUCE, SOY REDUCTION **16.**
- *TEMPURA SEA BASS – CRAB, SALMON, AVOCADO INSIDE TEMPURA SEA BASS, TERIYAKI SAUCE ON TOP **17.**
- TIGERS EYE – NORI, RICE, SMOKED SALMON, CREAM CHEESE JALAPENO, ROE, TEMPURA FRIED, SOY PAPER SHELL AND SPICY MAYO **17.**

- *ALASKAN – FRESH SALMON, AVOCADO, CUCUMBER **6.50**
- CALIFORNIA – CRAB, CUCUMBER, AVOCADO **8.50**
- *SPICY TUNA – 7 PEPPER TUNA, CUCUMBER **8.50**
- EEL – FRESHWATER EEL, CUCUMBER, SOY GLAZE **7.50**
- * KOBE – AVOCADO, SALMON, CRAB INSIDE, GRILLED KOBE BEEF WASABI MAYO, JALAPENOS ON TOP **16.**
- SPYDER – PANKO FRIED SOFT SHELL CRAB, CUCUMBER, AVOCADO PICKLED CARROT, SPRING MIX **12.**
- *RAINBOW – CRAB, AVOCADO, CUCUMBER INSIDE. TOPPED W/ TUNA, SALMON, YELLOWTAIL, SHRIMP **17.**
- *SALMON TEMPURA – TEMPURA FRIED SALMON, CUCUMBER, AVOCADO, SPICY MAYO, SOY REDUCTION **15.**
- *DRAGON ROLL – CUCUMBER, EEL INSIDE, AVOCADO, SHRIMP & EEL SAUCE OUTSIDE **15.**
- SHRIMP TEMPURA – SHRIMP, AVOCADO, CUCUMBER, ROE **9.50**



Appetizer Selections

Simple Beginnings

Displays SERVES 15

IMPORT & DOMESTIC CHEESES \$90

VEGETABLE CRUDITE W/DIP \$50

FRESH FRUIT & BERRIES \$70

WARM DIP & CROSTINI \$40

SEAFOOD PLATTER \$370
TWENTY SHRIMP & FIFTEEN SPLIT CRAB LEGS

SUSHI PLATTER \$170
EIGHT ROLLS & FIFTEEN PIECES OF NIGIRI

2.95 Per Piece
30 Piece Platter \$85
50 Piece Platter \$140

3.95 Per Piece
30 Piece Platter \$115
50 Piece Platter \$190

\$2.95 options
SPRING ROLLS
SEARED MINI CRAB CAKE
CRAB STUFFED MUSHROOM
BRUSCHETTA
ANGUS MINI BURGERS

\$3.95 options
BEEF SATAY
CHICKEN SATAY
TENDERLOIN SANDWICHES
MINI SANDWICHES
AHI TUNA
SHORT RIB SKEWERS

Anytime To Go

Sushi Platters

Appetizer Platters

ask about

Catering Services

BOTTLE SELECTIONS

CHARDONNAY

Chalone Vineyards Monterey Coast '09	58.	Valley of the Moon Sonoma '09	42.
St Clement Napa '08	44.	Sterling Vineyards Napa '09	48.
Cuvaison Napa '09	49.	Talley Arroyo Grande '09	54.
Cambria Katherine's Vineyard Santa Maria Valley '09	48.	Landmark Overlook Napa '09	54.

ALTERNATIVE WHITE

Conundrum California '10	49.	Chat Ste. Michelle Eroica Riesling '10	48.
Etude Pinot Gris, California '10	46.	Columbia Gewurztraminer Washington '09	36.
Santa Margherita Pinot Grigio '10	49.	Pascal Jolivet Sancerre France '10	48.
Cliff Lede Sauvignon Blanc Napa '10	46.	Dagueneau Les Pentes Pouilly Fume '09	42.

CABERNET SAUVIGNON, MERITAGE

Chateau St. Jean Sonoma '07	54.	Selby Sonoma '07	54.
Merryvale Starmont Napa '07	54.	Whitehall Lane Napa '07	72.
Man O' War Napa '09	52.	Franciscan Napa '08	52.

MERLOT

Rombauer Napa '07	58.	Chateau St. Jean Sonoma '07	52.
Pine Ridge Crimson Creek Napa '08	58.	Stag's Leap Winery Napa '08	65.
Whitehall Lane Winery Napa '07	56.		

PINOT NOIR

Talley Arroyo Grande Valley '08	65.	Handley Anderson Valley '07	58.
Chateau St. Jean Sonoma '08	50.	Solena Oregon '10	60.
David Bruce Sonoma '09	67.	Eola Hills Oregon '09	51.
		Benton Lane Oregon '09	52.

SYRAH

Seven Hills Washington '07
Penfolds Kalimna Shiraz Bin 28 Australia '06
Peter Lehmann Clancy's Barossa Valley '08

ALTERNATIVE RED

56.	Saldo California '09	60.
48.	Storybook Mountain Vineyard Napa Estate '08	60.
46.	Seghesio Sonoma '09	56.
	Dashe Dry Creek Valley '09	60.
	Ridge Geyserville Red Blend California '09	60.

ZINFANDEL

OTHER REDS

La Posta Argentina (Malbec) '08	48.	Agostina Pieri Rosso di Montalcino (Sangiovese) '08	62.
Tikal Patriota Argentina (Malbec) '09	52.	Argenina Chianti Classico (Sangiovese) '07	44.
Emilio Moro Crianza Ribera del Duero (Tempranillo) '07	68.	Ferrari Carano Siena Sonoma (Sangiovese) '09	54.



Wine Service

RECOMMENDATION : CHOOSE A WHITE & A RED

Sparkling/Champagne by the Glass

Mionetto Prosecco Italy 187ml (split)	10.
Chandon Brut California 187ml (split)	10.
Perrier Jouet Grand Brut France 187ml (split)	22.
Veuve Clicquot Brut France 375ml	48.

White Wine by the Glass

Errazuriz Chardonnay Chile	10.	50.
Kendall Jackson Chardonnay California	9.	45.
Cameron Hughes Lot 220 Chardonnay Carneros	10.	50.
William Fevre Chablis France	12.	60.
Dr. L Riesling Germany	8.5	42.
A•Mano Pinot Grigio Italy	8.5	42.
Clifford Bay Sauvignon Blanc New Zealand	9.	45.

Truchard Chardonnay Carneros	12.	60.
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Balanced and elegant, opening with tropical fruit, Meyer lemon and pineapple on the nose combined with fig, vanilla, and spice...leading to a bright, smooth finish of citrus and toasted oak.

Red Wine by the Glass

La Follette Pinot Noir Sonoma	12.	60.
Au Bon Climat Pinot Noir Santa Barbara	11.	55.
Guenoc Cabernet Sauvignon California	9.	45.
Twenty Bench Cabernet Sauvignon Napa	11.	55.
Burnet Ridge Purple Trillium NCH	12.	60.
Catena Malbec Argentina	10.	50.
Turley "Juvenile" Zinfandel California	13.	65.
Abstract Grenache-Syrah California	14.	70.

Treana Cabernet Sauvignon-Syrah Paso Robles	15.	75.
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This ripe, juicy red boasts supple plum, black cherry, spice, herb and cedar flavors complemented by a delicate mineral edge. Full bodied, graceful and balanced, with a long smooth finish.

Reserve List Available Upon Request

Beverage Service

HOUSE COCKTAILS

GINGER IN THE RYE 9

JIM BEAM RYE WHISKEY, ABSINTHE
BLOOD ORANGE BITTERS, FRESH GINGER
GINGER BEER, PRESSED LIMES

SWITCHBLADE 9

APEROL, STRAWBERRY-INFUSED SWEET VERMOUTH "SMOKE"
(LAPHROIG)

GRAPES OF WRATH 9

BUCKEYE VODKA, TRIPLE SEC, WHITE GRAPE JUICE
MARTINI GRAPES

OSAKA MULE 9

TITO'S VODKA, SUDACHI JUICE, GINGER BEER
FRESH GINGER

TEQUILA OLD FASHIONED 9

CAZADORES BLANCO TEQUILA, BRANDY
BLOOD ORANGE JUICE, CHERRY, ORANGE SLICE

BLOOD ORANGE COSMO 9

ORANGE VODKA, BLOOD ORANGE JUICE
BLOOD ORANGE BITTERS

BLUE VELVET 9

BLUEBERRY VODKA, BLUE CURACAO, LIME
BLUEBERRY JUICE

BULLEIT RYE SMASH 10

BULLEIT RYE, MINT, LEMON

EMBERS FLIRTINI 9

RASPBERRY VODKA, CRANBERRY, PINEAPPLE
FRESH LIME, FRESH RASPBERRY, CHAMPAGNE

QUEEN'S BEE 9

PLYMOUTH GIN, BASIL, AGAVE NECTAR, LIME
GRAPEFRUIT

KENTUCKY BLUE (GRASS) 9

BUFFALO TRACE BOURBON, MAPLE SYRUP, LEMON BLUEBERRIES

4.50

Michelob Ultra
Bud Light
Coors Light
Miller Lite
Budweiser

5.50

Sam Adams
Blue Moon
Corona
Sierra Nevada
Heineken / Heineken Light
Amstel Light
Harpoon I.P.A.
Stella Artois
Bell's Winter Ale
Yuenling

5.50

Newcastle
Bass Ale
Warsteiner
Guinness Draught Can
Sapporo
Warsteiner NA
Abita Turbodog
Anchor Steam
Chimay 12.



Lunch Menus

Please select one of the Prix Fixe options

Chardonnay Menu

Cabernet Menu

Celebration Menu

Hors d'oeuvres (select one) Rotisserie Chicken Spring Rolls
Mini Crab Cakes
Bruschetta
Vegetable Crudite

Salad Embers House with
Balsamic Vinaigrette

Entrées (select one) PETITE FILET MIGNON 6 oz
BONELESS CHICKEN BREAST
PAN SEARED SCOTTISH SALMON

All entrées served with Garlic Mashed Potato
and Chef's Choice Vegetable

Dessert Choice of One Dessert

\$42 per guest

Dessert Options

New York Style Cheesecake raspberry drizzle & fresh raspberries

Flourless Chocolate Torte powder sugar

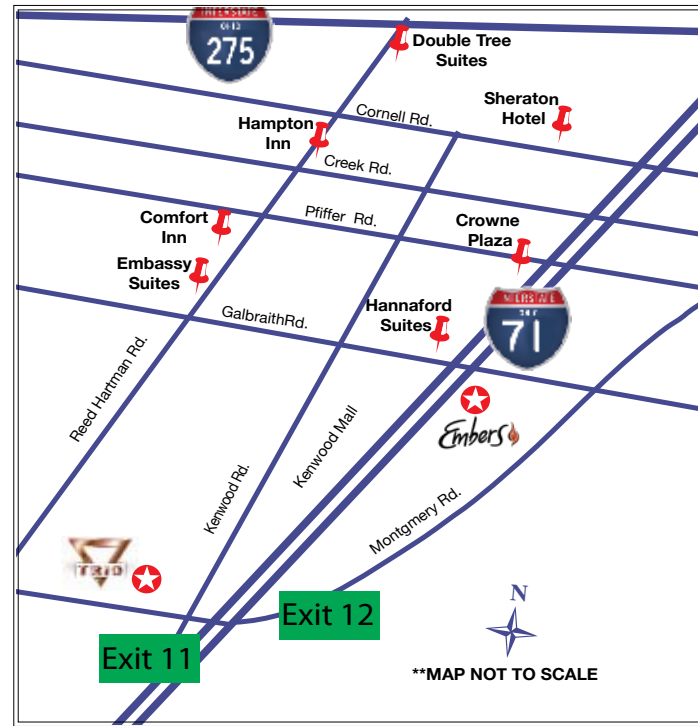
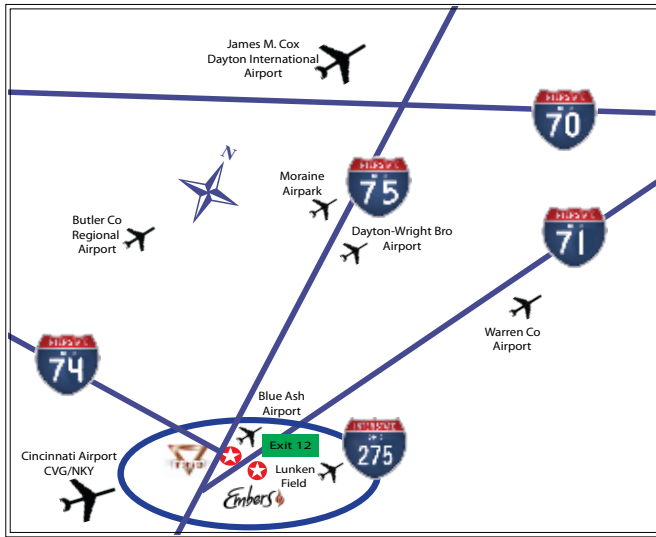
Creme Brûlée vanilla bean custard, veil of caramelized sugar, with an Embers cookie

Ice Cream OR Sorbet with an Embers cookie

Our Staff is skilled in the pairing of wines to compliment your menu selections

~Please advise us of any special dietary requirements or food allergies~

Items and prices are subject to change



Directions Embers Restaurant
Embers Restaurant is located at 8170 Montgomery Road at Galbraith Rd

From Downtown: 10 minutes

- Take I-71 North to Montgomery Road (Exit 12)
- Turn right onto Montgomery Rd
- Embers is on your right

From the North:

- Take I-71 to Montgomery Road (Exit 12)
- Turn left on Montgomery Road
- Embers is on your right

Landmark: Look for Flaming Torch in front of the Building



8170 Montgomery Rd. Cincinnati, Ohio 45236
513.984.8090 Fax 513.984.8093 .EmbersRestaurant.com



Trio's Private Dining
"When details matter"

Private Dining Guidelines

We offer many different menu selections for you to choose from-to allow you and your guests a wonderful dining experience.

Accommodations

Sycamore Room

Seats up to 42 people

Kenwood Room

Seats up to 24 people

Veranda Room

Seats up to 70 people

Holiday

Requires an additional room minimum
Pricing available upon requested

Parking

Self parking available

Food & Beverage Minimum

Plus 20% Gratuity- not included in minimum

Plus 6.5% Tax- not included in minimum

Easy as 1, 2, 3

1. Call to check room availability
2. Sign and return confirmation agreement
3. Make Menu selections and detail arrangements 2 weeks prior

Menu Planning Guidelines
Dinner

Appetizers 3-4 Pieces Per Person
Select a Salad or Soup Choice
Select 3 Entree Selection*
Select 2-3 Desserts

Heavy Hors d' Oeuvres Reception
8-10 Pieces Per Person

Beverages

Pick a Red and White Wines to Offer
Plan 2-3 Cocktails/ Beer/Wine

Customizing Your Event

Table Linens, included

Your Choice of Table Linens and Napkin
Colors

Decorations

We have several reliable vendors in for
floral arrangements, votives,
candles, additional furniture

Special Arrangements

Music, Transportation, Cakes

* Special Diet Restrictions are Offered in
Addition to Entree Selections*

Room Setup Options

Traditional set-up of rounds to accommodate 6 guests.

Crescent style seating for presentations 4-5 guests.

Board Room oval tables up to 15-20 guests.

U-Shaped choice of seats inside or inside/outside

Hollow Square seating depends on room selected

Audio Visual Equipment Included

Projection Screen and Power Cord

LCD Projector

Wireless Microphone

Flip Chart

Technology Available

Satellite Uplink or Downlink Capable

10 Base T Internet Connection Web-base Conferencing

Price upon request

Cancellation Policy

A signed agreement and credit card guarantee is required to secure the room for your chosen date.

Cancellation Policy Non-Holiday Bookings

Two Weeks = 25% Food & Beverage Minimum

One Week = 50% Food & Beverage Minimum

Three Days = 100% Food & Beverage Minimum

*Will be charged to the credit card on confirmation agreement.

Cancellation Policy Holiday Bookings

60 Days = 25% Food & Beverage Minimum

30 Days = 50% Food & Beverage Minimum

Two Weeks = 100% Food & Beverage Minimum

*Will be charged to the credit card on confirmation agreement.



Private Dining Guidelines

Food & Beverage Minimums

Kenwood Room seats 24

Minimums	Jan-Nov	Dec
Lunch	\$500	\$650
Dinner		
Sunday-Thursday	\$1000	\$1200
Friday	\$1200	\$1750
Saturday	\$1500	\$2000

Sycamore Room seats 42

Minimums	Jan-Nov	Dec
Lunch	\$750	\$900
Dinner		
Sunday-Thursday	\$1400	\$1850
Friday	\$1800	\$2250
Saturday	\$2000	\$3000

Veranda seats 60 (70 max)

Minimums	Jan-Nov	Dec
Lunch	\$1200	\$1600
Dinner		
Sunday-Thursday	\$2200	\$3150
Friday	\$3000	\$4000
Saturday	\$3500	\$4250

Private Dining & Catering

Why Trio Bistro?

Central Location off Interstate 71 at Exit 12

Just minutes from Downtown or Mason

Private Dining means dedicated staff at Trio

- An Event Manager will be onsite to oversee your events' success
- Audio Visual is included

Exceptional Quality for over 23 years!

Hours of Operation

Open Every Day

10:30a - 9:00p Sunday

11:00a - 9:30p Monday - Thursday

11:00a - 11:00p Friday and Saturday

Available for Private Luncheons Daily

Private Dining Personal Contact



Melanie Atkinson

513.984.1905 office

513.332.3001 cell

Melanie@TrioBistro.com

Room Views

The Veranda is the full private dining rooms. A sound proof wall divides into two non-equal rooms. The Kenwood and the Sycamore Rooms.

Kenwood Room



Board Room Style

Sycamore Room



Rounds



Customized Menu



Rounds with White Linens



Hors d'Oeuvres Menus

Canapés ~ platter of 20

Smoked Salmon - Salmon Mousse Garnished with Sliced Smoked Salmon, Caper and Dill, Served on a Chilled Cucumber \$50

Prime Beef Carpaccio - Traditional Lemon Caper Sauce, Arugula \$70

Hawaiian Tuna Tartare- Sushi Grade Tuna Seasoned with Sesame, Soy, Cilantro, Served Crispy Wonton \$60

Canapés ~ by the bite

Moroccan Flatbread - Babaganoush, Piquillo Pepper, Kalamata, Fontina Goat Cheese, topped with Figs & Dates, Arugula & Manchego \$2.25

Wild Mushroom Flatbread - Trio of Wild Mushrooms, Goat Cheese, Fontina, Caper, Micro Herb Garnish \$2.25

Prosciutto Flatbread - Buffalo Mozzarella, Pesto, Confit Tomato, Asiago, topped with Field Greens, 10 Yr Balsamic, Cantelope, Prosciutto, & Manchego \$2.50

Asian Chicken on Endive - Black Soy, Pickled Ginger, Carrot Garnish \$2.5

Herbed Goat Cheese - Confit Yellow Tomato, PX Sherry Glaze \$2.5

Trio Bruschetta - Tomato-Basil Relish, Fresh Mozzarella, Parmesan, Aged Balsamic \$2.25 W/Shrimp \$3.25

Hot Appetizers ~ by the bite

Maryland Style Crab Cake - Chipotle Remoulade \$3.25

Prime Beef Wellington - Shaved Prime Strip Loin, Truffled Mushroom Duxelle, Maytag Blue Cheese, Baked in Puff Pastry. PX Sherry Glaze \$3.25

Chicken Saltimbocca - Chicken, Prosciutto, Sage, Baked in Phyllo Cup, with White Wine Cream & Fontina Goat Cheese \$2.75

Rumaki - Diver Scallops, Water Chestnut, Snow Pea, Wrapped in Applewood Bacon \$3.50

Hot Appetizers ~ platter of 20

Sesame Shrimp Toast - Seasoned Pacific Rock Shrimp, Fried on Baguette, Drizzled with Honey \$55

Artichoke Fritti- Herb Panko Crusted Artichoke Hearts, Served with Fra Diavolo Dipping Sauce \$35

Raw Bar

Shrimp Cocktail \$3.5 per piece

Oyster Half Shell - East Coast Varietals \$38 dozen

Alaskan King Crab \$170 (5 pound minimum~20 legs)

Shooters- Rock Shrimp & Crab \$3.75
Variations: Bloody Mary or Caribbean

Raw Bar Display \$280

20 Shrimp, Dozen Oysters & 20 Crab Legs

Displays serves 20

Imported & Domestic Artisanal Cheese
Assorted Crackers and Garnish \$90

Seasonal Fruit \$75

Grill Vegetable Antipasto - Assorted Dips and Pita & Flatbreads \$50

We Strive To Use Only the Finest and Freshest Ingredients Available
Our Menu is Subject to Seasonal Availability and Substitutions May be Required

Lunch Menus

Power Lunch

Starter	CUP OF SOUP
Entrées (select 3)	TRIO SALAD SOUTHERN FRIED CHICKEN SALAD NICOISE SALAD TRIO CLUB PORTABELLA "VEGGIE" BURGER TRIO MEATLOAF SANDWICH WILD MUSHROOM FLATBREAD MARGHERITA PIZZA GROUND CHICKEN LETTUCE CUPS

All entrées served with fries or
house made saratoga chips

\$19.95 per guest

Add Dessert	Choice of One Dessert
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\$24.95 per guest

Shareholder Menu

Starter (select 1)	TRIO HOUSE WITH SWEET ITALIAN VINAIGRETTE CAESAR SALAD
Entrées (select 3)	FLORIDA GROUPER SANDWICH YBOR CITY CUBAN SANDWICH PRIME STEAK SALAD SCOTTISH SALMON SALAD SANTA FE CHICKEN SALAD MEDITERRANEAN VEGETABLE PIZZA SMOKED SALMON PIZZA THAI PIZZA LEMON CHICKEN TRIO MEATLOAF

All entrées served with fries or
house made saratoga chips

\$24.95 per guest

ADD ON SOUP OPTION FOR \$2 per guest

Add Dessert	Choice of Two Desserts
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\$29.95 per guest



Lunch Menus

Board of Directors

Starter
(select 1) House with Sweet Italian Vinaigrette
Caesar Salad
Baby Spinach Salad
European Salad

Entrées
(select 3) FILET MIGNON 6 oz
SEABASS
GROUPE "CALIFORNIA" STYLE
LEMON CHICKEN
ROASTED CHICKEN & MUSHROOMS
TRIO MEATLOAF

All entrées served with Garlic Mashed Potato
and Chef's Choice Vegetable

\$35.95 per guest

ADD ON SOUP OPTION FOR \$2 per guest

Add Dessert Choice of Two Desserts
\$39.95 per guest

Dessert Options

New York Style Cheesecake

raspberry drizzle & fresh raspberries

Flourless Chocolate Torte

raspberry coulis, ganache, chocolate mousse

Creme Brûlée

vanilla bean custard, veil of caramelized sugar

Ice Cream or Sorbet

BonBonerie Opera Creme Torte

seasonal berry garnish

Banana Creme Pie

shaved white chocolate and strawberries

Key Lime Pie seasonal garnish

Fresh Fruit & Berries served with whipped cream

Customized Menus Printed
with your event title
~ listed without prices ~

Option of Linen Colors
black, navy, brown, maroon
forest green, scarlet, gold
tan, pink, light & royal blue
seafoam green, lemon

Seasonal Substitutions
are made at Chef's Discretion

Tax and Gratuity are
in addition to price stated

Vegetarian, Gluten Free
Options are Available
Upon Request

Dinner Menus

KENWOOD MENU

Salad
(select 1) Trio House with Sweet Italian Vinaigrette
Caesar Salad with Anchovy
Kenwood Salad with Honey Poppyseed

Entrées
(select 3) TRIO MEATLOAF
LEMON CHICKEN
ROASTED CHICKEN & MUSHROOMS
PAN SEARED SCOTTISH SALMON
TUSCAN GEMELLI ALLA VODKA
JAMBALAYA FETTUCCINE

All entrées are composed plates served with a starch
and Chef's Choice Vegetable

Dessert Choice of Two Desserts

\$39.95 per guest

THE MONTGOMERY MENU

Salad
(select 1) Trio House with Sweet Italian Vinaigrette
Caesar Salad with Anchovy
Kenwood Salad with Honey Poppyseed

Entrées
(select 3) PRIME FILET MIGNON 8 oz
PRIME NEW YORK STRIP 14 oz
LEMON CHICKEN
ROASTED CHICKEN & MUSHROOMS
SOY MISO GLAZED SEABASS
GROUPER HEMINGWAY
GROUPER CALIFORNIA STYLE
SEAFOOD SCAMPI
PAN SEARED SCOTTISH SALMON
JAMBALAYA FETTUCCINE

All entrées are composed plates served with a starch and
Chef's Choice Vegetable

Dessert Choice of Three Desserts

\$49.95 per guest



Dinner Menus

THE VIP SURF & TURF MENU

Salad
(select 1) Trio House with Sweet Italian Vinaigrette
Caesar Salad with Anchovy
Kenwood Salad with Honey Poppyseed
European Salad with 10 Balsamic Drizzle

Entrées PRIME FILET MIGNON 8 oz
PRIME NEW YORK STRIP 14 oz
accompagnement - (select two)
PAN SEARED SCOTTISH SALMON
SEA BASS, TRIO OSCAR or
LOBSTER TAIL +5

All entrées are composed plates served with a starch and
Chef's Choice Vegetable

Dessert Choice of Three Desserts

\$59.95 per guest

DESSERT OPTIONS

New York Style Cheesecake

raspberry drizzle & fresh raspberries

Flourless Chocolate Torte

raspberry coulis, ganache, chocolate mousse

Creme Brûlée

vanilla bean custard, veil of caramelized sugar

Ice Cream or Sorbet

BonBonerie Opera Creme Torte

seasonal berry garnish

Banana Creme Pie

shaved white chocolate and strawberries

Key Lime Pie seasonal garnish

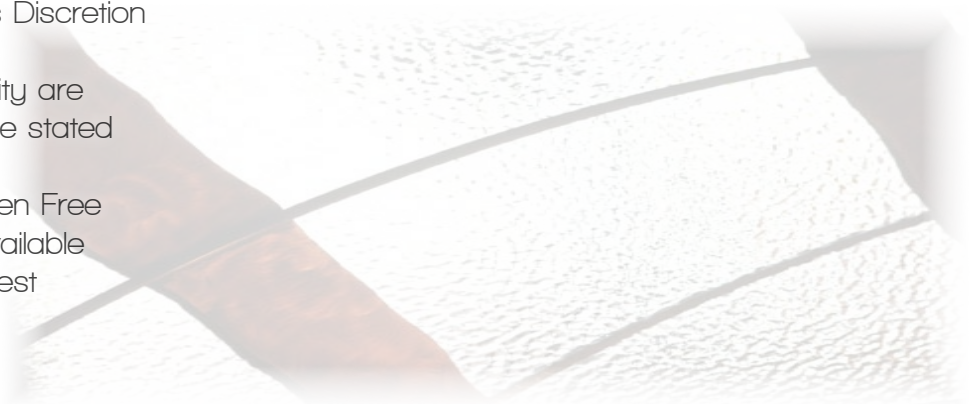
Fresh Fruit & Berries served with whipped cream



Seasonal Substitutions
are made at Chef's Discretion

Tax and Gratuity are
in addition to price stated

Vegetarian, Gluten Free
Options are Available
Upon Request



Beverage Service

HOUSE COCKTAILS 9.95

MANGO MADNESS

FINLANDIA MANGO, 3 OLIVES BERRY
ORANGE JUICE, SPRITE, RASPBERRIES

HOLLYWOOD NIGHTS

MALIBU RUM , MIDORI, PINEAPPLE

TEN FRESH

TANQUERAY 10, FRESH LIME JUICE, SWEET SIMPLE SYRUP

PINEAPPLE UPSIDE DOWN CAKE

STOLI VANILLA, PINEAPPLE SCHNAPPS, PINEAPPLE JUICE

COSMOPOLITAN

KETEL ONE CITROEN, COINTREAU, CRANBERRY JUICE
FRESH LIME JUICE

LEMONTINI

CAZADORES BLANCO TEQUILA
CHAMOMILE INFUSED SHERRY, TAMARIND SODA

GRAPEFRUIT COSMO

FINLANDIA GRAPEFRUIT, COINTREAU
CRANBERRY JUICE, FRESH LIME JUICE

TIRAMISU

3 OLIVES ESPRESSO VODKA, BAILEY'S IRISH CREAM
GODIVA WHITE, DARK CREME DE CACOA

DRAFT

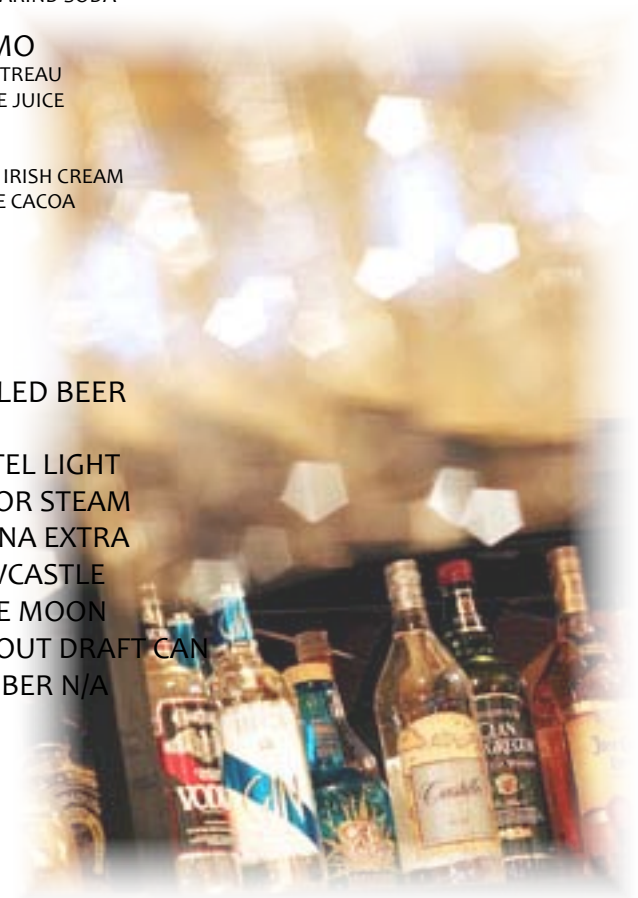
BROOKLYN BROWN ALE
BASS ALE
SAM ADAMS SEASONAL
STELLA ARTOIS
BUD LIGHT
VICTORY "HOP DEVIL" IPA

BOTTLED BEER

BUDWEISER
BUDLIGHT
HEINEKEN
MILLER LIGHT
MILLER LIGHT
MICHELOB ULTRA
SAMUEL ADAMS LAGER
YUENGLING LIGHT

BOTTLED BEER

AMSTEL LIGHT
ANCHOR STEAM
CORONA EXTRA
NEWCASTLE
BLUE MOON
GUINNESS STOUT DRAFT CAN
KALIBER N/A



Beverage Service

Wine Service

Recommendation : CHOOSE A WHITE & A RED

Sparkling/Champagne

Moet Chandon Brut California 187ml (split)	19.
Perrier Jouet Grand Brut France 187ml (split)	18.
Mumm Cordon Rouge Brut Napa (375ml)	37.
Louis Roederer Estate Brut (750ml).....	50.
Vevue Cliquot (750ml)	91.
Dom Perignon 2002 Vintage(750ml).....	191.

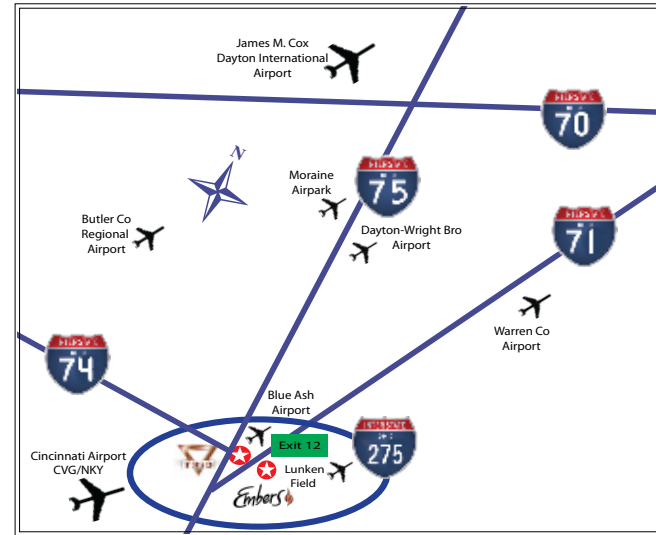
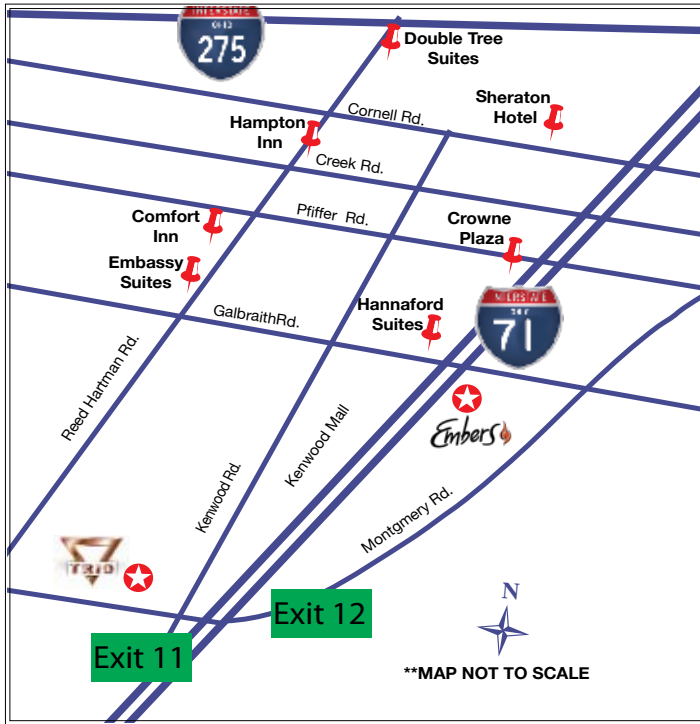
White Wine

Clos Du Bois Chardonnay	39.
Sonoma Cutrer Chardonnay California	55.
Lava Cap El Dorado Chardonnay California	55.
Rombauer Chardonnay Carneros	76.
Duckhorn Sauvignon Blanc California	62.
Matua Sauvignon Blanc Marlborough, New Zealand	40.
Kris Friui Pinot Grigio Italy	40.
J by Jordan Pinot Grigio Alexander Valley California.....	44.

Red Wine

Clos Du Bois Cabernet.....	39.
Cuvaison Pinot Noir Napa Valley	68.
Davis Bynum Pinot Noir Russian River Valley	45.
Adelsheim Pinot Noir Oregon	62.
Stag's Leap Merlot Napa Valley	62.
Burgess Merlot Napa Valley	40.
Blackstone Merlot Napa Valley.....	40.
Rombauer Cabernet Napa Valley.....	68.
Oberon Cabernet Napa Valley	42.
Chalk Hill Cabernet Sonoma County	82.

Reserve List Available Upon Request



Directions Trio Bistro

TRIO is located at 7565 Kenwood Road, in the Jos. A. Bank Building, at the corner of Kenwood Road and Orchard Lane

From Downtown: 10 minutes

- Take I-71 North to Kenwood Road (Exit 11)
- Turn left onto Kenwood Road
- Cross Montgomery Road
- Turn left at the next light at Orchard Lane

From the North:

- Take I-71 to Montgomery Road (Exit 12)
- Turn right on Montgomery Road
- Turn right on Kenwood Road
- Turn left on Orchard Lane

Landmark: Look for Joseph A Bank Bldg across from Nordstrom

