



The
Phoenix

CATERING
PACKAGES

NEW RIFF DISTILLERY

CATERING CUSTOMIZED TO
YOUR UNIQUE VISION +
NEW RIFF DISTILLERY

INCLUDED AMENITIES

Personalized **Catering Consultant**
and **Event Coordinator**

Wide selection of **Event Rentals** available,
including but not limited to, linens, event decor,
tables, chairs, speciality china and glassware

Complimentary **Menu Tasting** for up to four people

Complimentary **Cake Cutting** services

Ability to **Customize Menus** and
accommodate any **Dietary Needs**

CINCINNATI'S PREMIER CATERER

812 Race Street Cincinnati, OH 45202 / 513-721-8901 / thephx.com

 thephoenixcincinnati  thephoenixcincinnati

The Phoenix

Your catering coordinator will work with you to create a completely customized menu tailored to fit your event. To give you an idea of what we offer, we've included **Sample Menu Options** along with the additional pricing components that would be involved in your total catering bill.

First, you'll select **Menu Items [1]** that best fit your unique event. Second, you'll estimate your **Service Charge [2]**. Then, add New Riff's **Exclusive Catering [3] Fee [12%]**.

LET'S START PLANNING!

513.721.8901

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USE THIS AS A GUIDE TO BEGIN BUILDING YOUR CUSTOM MENU, WE HAVE MANY MORE OPTIONS AVAILABLE.

HORS D'OEUVRES

PER PIECE | \$3

Bacon Wrapped Bourbon Figs | Goat Cheese

Fontina Grilled Cheese | Truffle Honey

Short Rib Steam Bun | Bourbon Glazed Short Rib, Pickled Red Onion, Blue Cheese

Cheesy Spaghetti Bite | Quattro Formage Baked Spaghetti

Pork Wing | Fried Pork Shank, Bourbon BBQ Sauce, Scallions

French Brie | Granny Smith Apples, Walnuts, Local Honey, Edible Spoon

Cured Bourbon Salmon | Cucumber Canape, Dill Crème Fraiche, Sweet Drops

DISPLAYED BOARDS

Baked Brie en Croute | Raspberry Preserves, Caramel Walnuts, Fresh Baguette Slices, Grapes [\$125 each, serves 40-60 guests]

The Phoenix Meat and Cheese Board | Domestic + Imported Charcuterie + Artisan Cheeses, Red + Green Grapes, White Cheddar Grissini's, Baguettes [\$150 serves 60-80 guests]

BOURBON PLATED DINNER

\$32 PER PERSON

FIRST COURSE | Choice of Salad or Soup

Bourbon Butternut Squash Soup

Little Gem Salad | Bourbon Soaked Dates, Pickled Red Onions, Truffle Goat Cheese, Ricotta Salata, Fennel Pollen, White Balsamic Vinaigrette

Bibb and Arugula Salad | Grannysmith Apples, Bacon, Blue Cheese, Vanilla Bourbon Vinaigrette

ENTRÉE | Choice of Two

[all dietary restrictions can be accommodated at no additional cost]

Bourbon Braised Short Rib | Smoked Potato Puree, Grilled Broccolini, Roasted Tomato, Bourbon Au Jus

Bourbon Glazed Pork Shank | Cheesy Polenta, Glazed Baby Bok Choy, Bourbon Cream Sauce

Bourbon Braised Chicken | Sweet Potato Puree, Sweet + Sour Red Cabbage, Bourbon Orange Bordelaise Sauce

DESSERT

Bourbon Pecan Pies [+ \$6 per person]

DINNER BY THE BITE

Minimum Two Stations

THE NATI STATION | \$14 PER PERSON

Build Your Own Mini Cincinnati Style Chili Cheese Cones
Diced Onions, Mustard, Shredded Sharp Cheddar Cheese, Hot Sauce and Oyster Crackers [+ \$2 per person to add noodles]

Goetta Sliders | Beer Mustard, Sauerkraut, Fontina Sauce, Brioche Bun

Grippos | Seasoned Saratoga Chips

Madisono's | Gelato or Sorbet [+ \$6]

TACO 'BOUT A PARTY | \$14 PER PERSON

Build Your Own Taco Bar | Soft Taco Shells, Housemade Chips

Proteins | [Choose two]

Chimichurri Grilled Chicken, Cilantro Shredded Pork, Chorizo Sausage, [Garlic Scallion Shrimp + \$1.50]

Toppings | [Included] Cilantro + Lime Rice, Black Beans, Shredded Lettuce, Corn Salsa, Avocado Tomato Salsa, Pico de Gallo, Cheese, Pickled Red Onions, Spiced Crema, Limes + Hot Sauce

AMERICAN FARE | \$14 PER PERSON

Chicken and Waffles | Pearl Sugar Belgium Waffles, Fried Chicken, Sriracha Honey

American Classic Slider | Prime Beef, American Cheese, Lettuce, Kumato Tomato, Mayonnaise, Ketchup, Brioche Bun

Pork Wing | Fried Pork Shank, Bourbon BBQ Sauce, Scallions

Mac N Cheese Bites

Saratoga Chips

DAS GERMAN STATION | \$14 PER PERSON

Mini Sauerkraut Balls | House Made Beer Mustard

Oversized Soft Baked Pretzels | Beer Mustard, Queso + Honey Mustard Dippings Sauces

Wiener Schnitzel Sliders | Lettuce, Tomato, Onion + Roasted Garlic Aioli

German Potato Salad | Served in Mini Cups

THE CARVER | \$14 + \$100 Carver Fee

Proteins | [Choose two] Carved to order

Smoked Ham | Bourbon Glaze

Herb Roasted Turkey Breast

Garlic and Herb Crusted Prime Rib

Bacon Wrapped Pork Loin

Served with Chef's Selection of Appropriate Condiments and Rustic Rolls

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DINNER BUFFETS

PHOENIX HOUSE BUFFET | \$40 PER PERSON

Salads | Select Two

Many Options Available, See Full Menu

Sides | Select One Vegetable + One Starch

Many Options Available, See Full Menu

Entrees | Select Two

Faroe Island Salmon | White Wine Tomato Sauce

Chicken Parmesan | House Marinara and Fresh Mozzarella

Grilled Chicken Breast | Thyme Chicken Au Jus

Garlic and Herb Marinated Flank Steak

Pan Seared Red Snapper | Champagne Shallot Cream Sauce

Bolognese with Penne Pasta

Braised Beef Short Rib | Roasted Crimini Mushroom and Au Jus

Chef Attended Sliced Beef Tenderloin with Black Garlic Bordelaise

[+\$100 per Chef]

LA CAJA CHINA ROASTED PIG | \$28 PER PERSON

Bourbon BBQ, Chimichurri Sauce + Hawaiian Rolls

Included Sides | Cobb Salad | Carolina Style Coleslaw

Additional Sides | Select Three

Smoked Mashed Potatoes

Dorito Infused Mac-n-Cheese

Sweet Potato Casserole

Collard Greens

Brown Sugar and Pecan

Bourbon Baked Beans

Country Style Green Beans

Cheddar Grits

[not vegetarian]

Minimum of 100 guests or a surcharge may apply

PASTA BAR | \$24 PER PERSON

Focaccia Bread | Balsamic and Olive Oil

Salad | Select 2

Caesar Salad | Grilled Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing

Caprese Salad | Heirloom Tomatoes, Burrata, Basil Crystals, Grissinis

House Salad | Cucumbers, Tomato, Julienne Turkey, Green Olives, Carrots, Swiss, Parmesan, Mixed Greens, Italian Vinaigrette

Pasta | Select 3

Baked Portobello Mushroom Ravioli | Roasted Red Peppers, Shiitake Mushrooms, Parmesan, Red Chili Breadcrumbs

Quattro Formaggio Tortellini | Caramelized Onions, Tomatoes, Pesto Cream

Bolognese | Rigatoni

Chicken Parmesan | House Marinara, Fresh Mozzarella

Fregola Sarda Pasta | Toasted Pasta, Roasted Asparagus, Yellow Tomatoes, Shiitake Mushrooms

Mom's Spaghetti and Meatballs | Housemade Meatballs, Red Sauce

Spinach Sacchetti Florentine | Sautéed Spinach, Artichoke, Mornay Sauce, Grilled Chicken

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ESTIMATE YOUR SERVICE CHARGE

SERVICE CHARGE

BASED ON 7 HOURS ON-SITE

Each Additional Hour [+ \$15 per person]

Service Captain | \$175 per captain

[1 needed]

Server | \$150 per server needed

based on guest count and menu [Roughly 1 per 15-20 guests]

Culinary | \$150 per culinary personnel needed

based on guest count and menu [Typically 2 needed]

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ADD NEW RIFF'S EXCLUSIVE CATERING FEE

[+12% to the total] Applies to food + non-alcoholic beverages purchased through The Phoenix



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