



The
Phoenix

CATERING
PACKAGES

RHINEGEIST BREWERY

CATERING CUSTOMIZED TO
YOUR UNIQUE VISION +
RHINEGEIST BREWERY

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 Rhinegeist's **Exclusive Catering [3] Fee [15%]**, and finally, choose your **Servingware [4] Preference**

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

Fontina Grilled Cheese | Truffle Honey

Grilled Lamb Lollipop | Parsley, Mint Chimichurri

Deviled Egg | Bacon Garlic Breadcrumbs or Smoked Salmon Caviar

Goat Cheese Mousse | Red Onion Jam, Chive, Toasted Pumpkinseed

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

Kobe in a Blanket | Kobe Beef, Puff Pastry, Pickled Mustard Seeds

Chorizo Crab Cake | Jumbo Lump Crab, Fresh Chorizo, Pickled Mustard Seed Remoulade

Mini Meatball | Red Sauce, Salsa Verde, Parmesan Riggiano or Yuzu Soy Glaze, Toasted Sesame Seeds

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

Cheesy Spaghetti Bite | Quattro Formage Baked Spaghetti

Fried Polenta | Quattro Fromage Polenta, Guanciale, Flat Leaf Parsley, Ricotta Salata

Beef Wellington | Marinated Filet, Mushroom Duxelle, Horseradish Cream, Arugula

Truffle Goat Cheese | Toasted Hazelnuts, Local Honey

Avocado and Tomato | Garlic Guacamole, Diced Tomatoes, Ricotta Salata, Flat Leaf Parsley

Duck Confit | Fig Jam, Watercress, Lemon Oil

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]

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 | \$12 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 PER PERSON + \$100 CARVER FEE

Proteins | [Choose two] Carved to order

Smoked Ham | Bourbon Glaze

Herb Roasted Turkey Breast

Garlic and Horseradish Prime Rib

Bacon Wrapped Pork Loin

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

1

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]

PHOENIX BACKYARD BBQ BUFFET | \$26 PER PERSON

Proteins | Select Two: Pulled Pork, Chicken or Spare Ribs [Bourbon Cured Pork Shoulder, Chili Braised Chicken or Smoked Spare Ribs], Buns

Sides | Included: Cornbread, Truffle Mac and Cheese, Fingerling Potato Salad, Bourbon Baked Beans, Phoenix Chopped Salad

Eli's Barbecue Collaboration | \$14 per person: Phoenix Sides + Eli's Barbecue. The Phoenix will pick up Eli's and still provide the above side dishes [price includes sides only].

PASTA BAR | \$24 PER PERSON

Focaccia Bread | Balsamic and Olive Oil

Salad | Select 2 [See Full Menu]

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

2

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 RHINEGEIST'S EXCLUSIVE CATERING FEE

[+15% to the total] Applies to food + non-alcoholic beverages purchased through The Phoenix

4

CHOOSE YOUR SERVINGWARE OPTION

SERVINGWARE

China Rental | \$4.50 per person

Bright white plateware and silver flatware for each place setting

Disposables | \$1 per person Plates, Serving Utensils, Cutlery, Napkins **Chafing Dishes + Sternos | \$15 each**



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