

The Phoenix
REHEARSAL DINNER SAMPLE MENUS

PLATED DINNER

PLATED DINNER OPTION # 1

First Course

"Wedge Salad" with Bacon, Sweet 100 Tomatoes, Sliced Egg and Gorgonzola Dressing

Little Gem Salad with Dates, Pecans, Pickled Red Onion, Whipped Truffle Goat Cheese
with White Balsamic Vinaigrette

Seared Day Boat Scallop with Cauliflower Puree, Marinated Seaweed and Black Garlic Balsamic Sauce
(add \$6 per person)

Second Course

Short Rib

Sauerbraten Style with Whipped Scallion Potato Puree, Sautéed Black Kale and Braising Jus

Sablefish

With Saffron Whipped Potatoes and Sautéed Leeks and Spinach with Crab and Tomato Vinaigrette

Free Bird Farms Roast Chicken

With Asparagus, Mushroom and Truffle Risotto

"Filet of Ribeye"

With Boursin Mashed Potatoes, Roasted Asparagus, Carrots and Pearl Onions with Bordelaise Sauce

Creamy Polenta V

With Mushroom, Edamame, Asparagus, Truffle, Soft Poached Egg and Grilled Bread

Third Course

Pretzel Bread Pudding

With Whipped Cream and Chocolate Sauce

Crème Brulee

With Blackberry Compote

German Chocolate Cake

With Chocolate Ganache, Spiced Pecans, and Toasted Coconut

\$45.00 per person

*25 Guests or Less – Full Menu Available

*Over 25 Guests – Limited Menu (Choice of 1 Salad, 2 Entrées, 2 Desserts)

20% Service Charge and 6.75% Sales Tax Applies to All Food and Beverage

The Phoenix

CINCINNATI, OHIO

PLATED DINNER OPTION #2

First Course

Classic Caesar with Freshly Grated Parmesan and Herb Seasoned Crostini with Phoenix Caesar Dressing

Phoenix Salad of Arcadian Mixed Greens, Spiced Walnuts, Bleu Cheese, Pickled Red Onions
Tossed in a White Balsamic Vinaigrette

Second Course

Roast Chicken

With Mashed Potatoes, Asparagus, Grilled Red Onions and Chicken Jus

Roast Pork Loin

With Sweet Potato Puree, Braised Red Cabbage and Sherry Cream Sauce

Grilled Salmon

With Sunchoke Cauliflower Puree, Spinach and Leeks and Lemon Saffron Sauce

Eggplant Lasagna V

With Roasted Red Pepper Cream Sauce and Balsamic Drizzle

Third Course

Chocolate Mousse

With Pirouette Cookie and Whipped Cream

Gelato or Sorbet

Ask Event Representative for List of Flavors

Vanilla Crème Brulee

With Blackberry Compote

\$32.00 per person

*25 Guests or Less – Full Menu Available

*Over 25 Guests – Limited Menu (Choice of 1 Salad, 2 Entrées, 2 Desserts)

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The Phoenix

CINCINNATI, OHIO

FAMILY STYLE

SOUTHERN COMFORT FAMILY STYLE

Bread Service to Each Table

Salads

Cobb Salad of Romaine and Boston Lettuce with Avocado, Tomato, Bacon, Grilled Corn, Hard Boiled Egg, Roquefort Cheese with Creamy Herb Dressing
Caesar Salad with Grilled Garlic Croutons, Shaved Parmesan Cheese tossed with Phoenix Caesar Dressing

Sides

Mashed Potatoes **or** Sweet Potato Casserole
Country Style Green Beans **or** Southern Collard Greens
Mac and Cheese **or** Potato Salad

Main Dishes

Southern Fried Chicken
Grilled BBQ Chicken
Honey Bourbon BBQ Ribs
Brisket and Pulled Pork

Finish

Seasonal Pies

\$29.00per person

*25 Guests or Less – Full Menu Available

*Over 25 Guests – Limited Menu (Choice of 1 Salad, 3 Sides, 2 Entrées, 1 Dessert)

ITALIAN FAMILY STYLE

Bread Service to Each Table

Salads

Panzanella Salad of Baby Arugula, Heirloom Tomato, Red Onion, Cucumber, Fresh Mozzarella, Grilled Garlic Croutons with Sherry Vinaigrette and Balsamic Glaze
Arugula and Crimini Mushroom Salad with Truffle Balsamic Dressing and Shaved Parmesan

Main Dishes

Lasagna Bolognese OR Vegetarian Lasagna
Grilled Skirt Steak with Salsa Verde
Baked or Grilled Whole Bronzino

Sides

Creamy Parmesan Polenta
Roasted Brussels Sprouts with Crisp Pancetta, Thyme, and Balsamic Glaze
Farro with Roasted Beets, Mint and Ricotta Salata
Roasted Fingerling Potatoes with Pearl Onions, Garlic, and Herbs
Roasted Winter Vegetables to Include Butternut Squash, Parsnips, Pearl Onions and Celery Root

Finish

Tiramisu

\$35.00per person

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