

# PRIVATE BANQUET FACILITY & GENERAL INFORMATION

**P**arkers Blue Ash Tavern is a contemporary casual restaurant with a warm atmosphere and working fireplaces in most of the dining rooms.

Parkers Blue Ash Tavern has four private dining rooms, accommodating groups of 12 to 60 guests for sit-down functions and 12 to 100 for cocktails and hors d'oeuvres.

Parkers Blue Ash Tavern offers only the freshest beef and seafood available. We offer several banquet menus to accommodate your needs, which are outlined in the brochure.

Parkers Blue Ash Tavern is conveniently located in the heart of Blue Ash, with easy access from all of the major freeways.

- Traveling north on I-71, take the Cross County/Ronald Reagan exit. Turn left on Cross County/Ronald Reagan, take the Plainfield Road exit, turn left at the stop sign, turn right at the traffic light. Go approximately 1/2 mile to Cooper Road, turn left. The restaurant is immediately on your right.
- Traveling south on I-71, take the Pfeiffer Road exit. Turn right on Pfeiffer Road, go to the fourth light and turn left onto Reed Hartman, go approximately 3/4 mile and turn right on Cooper Road. The restaurant is on your immediate right.
- Going east on Cross County/Ronald Reagan Highway, take the Plainfield Road exit. Turn left at the traffic light, go approximately 1/2 mile to Cooper Road, turn left at Cooper. The restaurant is on your immediate right.
- Traveling I-275, take the Reed Hartman exit. Go south on Reed Hartman, go approximately 3-1/2 miles to Cooper Road, turn right on Cooper. The restaurant is on your immediate right.

## *General Information*

### **Reservations and Deposits**

We request a minimum deposit of \$100.00 for the Trotter and Paddock Rooms, and a deposit of \$200.00 for the Triple Crown and Lexington Rooms. Reservations for private banquet rooms will be confirmed once the deposit has been received.

In the event of cancellation more than 30 days in advance of the event, deposits will be returned; otherwise, your deposit will be retained.

### **Menus**

Parkers Blue Ash Tavern is committed to serving the freshest food available. To ensure the success of your party, all menus must be determined 14 days in advance. Prices can't be guaranteed more than 30 days prior to an event.

### **Beverages**

Wine, beer, liquor and non-alcoholic beverages must be purchased through Parkers Blue Ash Tavern. Beverages may only be dispensed by our staff to a guest.

### **Guest Count**

The final, guaranteed number of guests needs to be specified three business days prior to your event. You will be billed based on your final guaranteed number of guests, unless your attendance is higher than your guarantee.

### **Billing**

All balances are due upon completion of your event. Your deposit will be deducted from all final bills.

We accept all major credit cards and pre-approved company checks. No personal checks for final payment, please. A standard credit card authorization form is to be completed prior to the event. A client-stipulated gratuity and a 2% administrative charge will be added to your entire bill, plus applicable sales taxes.

# HORS D'OEUVRES

## **Jumbo Shrimp Cocktail**

*Large Gulf shrimp with classic cocktail sauce*  
25 Pieces 60.00 50 Pieces 120.00

## **Jumbo Lump Crab Cakes**

*Bite-sized, served with rémoulade sauce*  
25 Pieces 75.00 50 Pieces 150.00

## **Artichoke and Spinach Dip**

*Served with fried herb flatbread*  
Small 50.00 Large 90.00

## **Smoked Chicken Wings**

*Served with your choice of hot sauce or BBQ sauce*  
25 Pieces 40.00 50 Pieces 70.00

## **BBQ Meatballs**

*Bite-sized, served with house-made BBQ sauce*  
25 Pieces 50.00 50 Pieces 90.00

## **Four Cheese Stuffed Mushrooms**

25 Pieces 50.00 50 Pieces 90.00

## **Hummus**

*Feta cheese, tomatoes, red onion, cured olives, crisp herb flatbread*  
Small 50.00 Large 80.00

## **Parkers' Award-Winning Dynamite Sticks**

*Crisp flatbread stuffed with shrimp, bacon, Andouille sausage and four cheese medley,  
served with spicy tomato-cheese sauce*  
25 Pieces 45.00 50 Pieces 85.00

## **Fruit and Cheese Tray**

*A decorative platter of domestic and imported cheeses with  
seasonal fresh fruit and assortment of crackers*  
Small (10-15 ppl) 50.00 Medium (25-30 ppl) 90.00 Large (40-50 ppl) 150.00

## **Assorted Mini Pinwheels**

*Chef's hearty petite pinwheels - assortment of turkey, tuna salad, buffalo chicken, roasted vegetables*  
25 Pieces 50.00 50 Pieces 100.00

## **Fresh Vegetable Crudités**

*A decorative platter of crisp colorful vegetables with creamy ranch dip*  
Small (10-15 ppl) 45.00 Medium (25-30 ppl) 75.00 Large (40-50 ppl) 125.00

## **Assorted Mini Desserts**

50 Pieces 50.00 100 Pieces 100.00

## **Assorted Cookies**

50 Pieces 38.00 100 Pieces 70.00

# BANQUET LUNCH PACKAGES

## RIVER DOWNS PACKAGE

**\$17.00 per person**

*Choose three entrées from the following:*

### **Tavern “Mac & Cheese”**

*Chicken Breast, Applewood Bacon, Scallions, Spicy Tomato Cream Sauce and Andouille sausage, Parmesan Panko Bread Crump Topping*

### **Caesar Salad with Grilled Chicken**

### **BBQ Pork Sandwich**

*Bourbon barrel chip smoked, barbecued pulled pork shoulder, cole slaw, house-made chips*

### **House-made Tuna Salad on a Croissant**

*White albacore tuna salad, lettuce, tomato, house-made chips*

## KEENELAND PACKAGE

**\$22.00 per person**

*Choose three entrées from the following:*

### **Pan-Seared Rainbow Trout**

*Maple Brown Butter Glaze, Toasted Pecans  
Served with mixed vegetables and red skinned mashed potatoes*

### **Roasted Chicken**

*Served with hericot verts and red skinned mashed potatoes*

### **Spinach Salad with Salmon**

*Almonds, Montmorency dried cherries, farmstead goat cheese, apple cider vinaigrette*

### **Hickory Smoked Meatloaf**

*Prime Ground Chuck blended with Applewood Smoked Bacon, Chile Balsamic Galze  
Served with hericot verts and red skinned mashed potatoes*

## CHURCHILL DOWNS PACKAGE

*Choose three entrées from the following:*

**\$26.00 per person**

*(All entrées are served with Hericot Verts and Red Skinned Mashed Potatoes)*

**10 oz. Charcoal-Grilled Beef Flatiron Steak**

**Cedar-Planked Salmon**

**Roasted Half Chicken**

**Two Jumbo Lump Crab Cakes**

**Choice of One Dessert with Each Package**

**Crème Brûlée Cheesecake**

**Godiva Chocolate Cake**

**ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES**

# BANQUET DINNER PACKAGES

## SALAD SELECTIONS

*Choose one salad from the following:*

**Parkers' Chopped Salad** - Bacon, tomato, red onion, Maytag Blue cheese, herb parmesan dressing

**Parkers' Mixed Greens** - Tomato, red onion, carrots, balsamic vinaigrette

**Classic Caesar Salad** - Garlic croutons, Reggiano Parmesan

## PREAKNESS PACKAGE

**\$30.00 per person**

*Choose three entrées from the following:*

*(All entrées are served with Hericot Verts and Red-skinned mashed potatoes)*

**10 oz. Charcoal-Grilled Beef Flatiron Steak**

**Herb Roasted Airline Chicken Breast**

**Hickory Smoked Meatloaf**

*Prime Ground Chuck, Ground Applewood Smoked Bacon, Chili Sauce-Balsamic Glaze*

**Pan-Seared Rainbow Trout**

*Maple Brown Butter Glaze, Toasted Pecans*

**Two Jumbo Lump Crab Cakes**

## BELMONT PACKAGE

**\$40.00 per person**

*Choose three entrées from the following:*

*(All entrées are served with Hericot Verts and Red-skinned mashed potatoes)*

**7 oz. cut Filet Mignon with Béarnaise Sauce**

**12 oz. cut Roasted Angus Prime Rib of Beef**

**Gerber's Amish Farm Roasted Half Chicken**

**Hearth-Roasted Cedar-Planked Salmon**

## TRIPLE CROWN PACKAGE

**\$50.00 per person**

*Choose three entrées from the following:*

*(All entrées are served with Hericot Verts and Red-skinned mashed potatoes)*

**7 oz. Filet Oscar with Béarnaise Sauce**

**14 oz. Certified Angus Beef New York Strip Steak**

**New Zealand Rack of Lamb**

**Seared Scallops**

**Lemon Rosemary Roasted Half Chicken**

**Choice of One Dessert with Each Package**

**Crème Brûlée Cheesecake**

**Godiva Chocolate Cake**

**ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES**

# SUBSTITUTIONS AND ADDITIONAL OFFERINGS

## *Side Dish Substitutions*

**Wild Pilaf**

2

**Garlic & Herb Roasted Potatoes**

2

**Au Gratin Potatoes**

3

**Baked Potatoes**

*Includes butter and sour cream*

3

**Sautéed Spinach**

*Roasted garlic and extra virgin olive oil*

2

**Hearth Roasted Asparagus**

*Lemon and olive oil*

2.5

**Cheese Grits**

2.5

**Sautéed Broccolini**

2

**Brussel Sprouts**

2

## **Champagne Toast**

*Six glasses per bottle*

*\$20 per bottle*

## **Audio Visual Equipment**

*Projector Rental \$45*

*Screen Rental \$30*

## **Podium**

*\$30*

---

# CATERING SERVICES

We appreciate your consideration and interest in our catering services. All catering orders will be pick-up only. Parkers will package the food "buffet style" and sent in throwaway foil containers for your convenience.

## APPETIZERS

### Jumbo Lump Crab Cakes

*Large Gulf shrimp with classic cocktail sauce*

25 Pieces 60.00 50 Pieces 120.00

### Artichoke and Spinach Dip

*Served with fried herb flatbread*

Small 50.00 Large 90.00

### Hummus

*Feta cheese, tomatoes, red onion, cured olives, crisp herb flatbread*

Small 50.00, Serves 10-15 ppl

Large 80.00, Serves 20-30 ppl

### Smoked Chicken Wings

*Served with your choice of hot sauce or BBQ sauce*

25 Pieces 40.00 50 Pieces 70.00

### BBQ Meatballs

*Bite-sized, served with house-made BBQ sauce*

25 Pieces 50.00 50 Pieces 90.00

### Parkers' Award-Winning Dynamite Sticks

*Crisp flatbread stuffed with shrimp, bacon, Andouille sausage and four cheese medley, served with spicy tomato-cheese sauce*

25 Pieces 45.00 50 Pieces 85.00

### Fruit and Cheese Tray

*A decorative platter of domestic and imported cheeses with seasonal fresh fruit and assortment of crackers*

Small (10-15 ppl) 50.00

Medium (25-30 ppl) 90.00

Large (40-50 ppl) 150.00

### Assorted Mini Pinwheels

*Chef's hearty petite pinwheels - assortment of turkey, tuna salad, buffalo chicken, roasted vegetables*

25 Pieces 50.00 50 Pieces 100.00

### Fresh Vegetable Crudités

*A decorative platter of crisp colorful vegetables with creamy ranch dip*

Small (10-15 ppl) 45.00

Medium (25-30 ppl) 75.00

Large (40-50 ppl) 125.00

### Assorted Mini Desserts

50 Pieces 50.00 100 Pieces 100.00

### Assorted Cookies

50 Pieces 38.00 100 Pieces 70.00

## ENTREES

*Small Serves 10-15 people, Large serves 18-25*

### Tavern Mac N Cheese

*Cavatappi Pasta, Organic Chicken Breast, Applewood Smoked Bacon, Scallions, Spicy Tomato Cream Sauce with Andouille Sausage, Parmesan Pank Bread Crumb topping*

Small 100.00 Large 190.00

### Chicken Pot Pie

*Braised Chicken, Carrots, Celery, Onions, Peas, Red Potatoes*

Small 100.00 Large 190.00

### Barbeque Pork

*House-Smoked Pork Shoulder, Parkers's BBQ Sauce, Served with Slider Buns*

Small 95.00 Large 180.00

### Spinach Aglio Olio

*Penne Pasta, Garlic, Olive Oil, Herb Butter, Tomatoes, Mushrooms, Roasted Pine Nuts, Feta & Parmesan Cheeses*

Small 75.00 Large 140.00

### Hickory Smoked Meatloaf

*Prime Ground Chuck blended with Ground Applewood Smoked Bacon, Chili Sauce-Balsamic Glaze*

Small 95.00 Large 180.00

### Cedar Planked Salmon

*Heath Oven Roasted, White Wine Butter Sauce*

Small 200.00 Large 325.00

### White Albacore Tuna Salad

*Served with Croissants*

Small 50.00 Large 90.00

### Pesto Chicken Salad

*Served with Croissants*

Small 45.00 Large 85.00

## SIDES

*Priced Per serving*

House Made Chips \$2

Red Skinned Mashed Potatoes \$3

Hericot Verts \$3

House Salad \$4

*Served with balsamic Vinaigrette & Ranch*

Chopped Salad \$5

*Served with Herb Parmesan & Ranch*

Cole Slaw \$2

# BAR OPTIONS

## Host Bar/Open Bar

A tab will be run on all drinks ordered and transferred to a separate check for payment.

**Call @ \$6.00 - \$7.00**

**Premium @ \$7.00 - \$9.00**

## Cash Bar

Guests may pay for drinks as they order them.

## Examples:

### House

Gordon's Gin  
Smirnoff Vodka  
Clan MacGregor Scotch  
Windsor Canadian  
Kentucky Tavern Bourbon  
Ronrico Rum

### Call

Beefeater Gin  
ABSOLUT Vodka  
Dewar's Scotch  
Canadian Club  
Jack Daniel's Black Label  
Jim Beam Bourbon  
Bacardi Rum

### Premium

Bombay Sapphire Gin  
Grey Goose Vodka  
Glenlivet Scotch  
Crown Royal  
Maker's Mark Bourbon  
Myers's Dark Rum  
Patrón Silver Tequila

**An extensive wine list is available by the glass or bottle.**

---

# EXECUTIVE CHEF PROFILE

Parkers Executive Chef, Joel Gregorcyk, has worked at award-winning restaurants throughout Cincinnati since 2009. He started his career six years ago as Sous Chef for Local 127, a downtown Cincinnati bistro that focused on American farm-to-table cuisine, which received four (4) stars from The Cincinnati Enquirer and won Cincinnati Magazine's Best New Restaurant designation. Gregorcyk was instrumental in the opening and establishment of the restaurant, and he trained under Master Sommelier Steven Geddes.

In 2010, he accepted the position of Co-Executive Chef at yet another Cincinnati Enquirer 4-Star-Rated restaurant called Palomino, a vibrant "Urban Italian" restaurant bar and rotisserie famous for its style, hardwood fired Mediterranean cooking and versatile menu. While there, Gregorcyk oversaw all food and labor costs, developed unique monthly specials, and created an exclusive wine-pairing program.

Two years later, The Yardhouse at The Banks in downtown Cincinnati, a new high-end sports bar serving American Fare, hired Gregorcyk as Kitchen Manager. Day-to-day kitchen operations and training, development and scheduling for 60-plus staff were just some of his responsibilities. While there, the restaurant brought in annual revenue of more than 13 million dollars.

Most recently, Gregorcyk worked as Sous Chef with Coopers Hawk Winery and Restaurant in Kenwood, Ohio, an upscale casual dining restaurant that launched its first location out of a south suburb of Chicago called Orlando Park. He supervised all day-to-day kitchen operations, training programs and ongoing development for all kitchen staff, as well as oversaw all labor and food costs.

In 2015, Parkers Blue Ash Tavern was delighted to welcome Chef Gregorcyk to the team as its new Executive Chef. The staff looks forward to the creative insight he will add to its already popular menu, and is excited by his extensive experience at some of the city's most critically acclaimed restaurants.

After spending the last several years in the greater Cincinnati area, Joel has learned a great deal about what the city enjoys eating, and looks forward to bringing his own twist to Parkers' menu. Chef Joel spends his free time tending his herb and vegetable garden and learning more and more about sustainable foods and how to apply them to a restaurant setting. He also enjoys spending time with his wife, Alexis, and helping coach his son's baseball team.

## *Parkers Blue Ash Tavern*

***"Making every party the perfect event."***

---