

PRIVATE BANQUET FACILITY & GENERAL INFORMATION

Parkers 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

Deviled Eggs

Applewood Smoked Bacon, Cheddar Cheese
25 Pieces 40.00 50 Pieces 75.00

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

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

Charcuterie Platter

A decorative platter of Salami, Pepperoni, Prosciutto and Assorted Italian & Domestic Cheeses, Crostini
Small (10-15 ppl) 60.00 Medium (25-30 ppl) 100.00 Large (40-50 ppl) 175.00

Assorted Deli Sliders

Chef's hearty petite sliders - assortment of tuna salad, chicken Salad, Portobello Mushrooms, Roast Beef
25 Pieces 60.00 50 Pieces 110.00

Assorted Mini Desserts

50 Pieces 50.00 100 Pieces 100.00

Warm Chocolate Chip 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 Marble Rye

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

*Cilantro-Lemon-Tomato Butter, Pico de Gallo
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

Choice of One Dessert with Each Package

Crème Brûlée Cheesecake

Godiva Chocolate Cake

ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES

BANQUET DINNER PACKAGES

SALAD SELECTIONS

Choice of 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

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

PREAKNESS PACKAGE

\$30.00 per person

Choice of three entrées from the following:

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

Cilantro-Lemon-Tomato Butter, Pico de Gallo

BELMONT PACKAGE

\$40.00 per person

Choice of three entrées from the following:

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

Two Jumbo Lump Crab Cakes

TRIPLE CROWN PACKAGE

\$50.00 per person

Choice of three entrées from the following:

7 oz. Filet Oscar with Béarnaise Sauce

14 oz. Certified Angus Beef Ribeye

Seasonal Fresh Catch

Seared Jumbo Sea 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

All guests will be receive the selected subsituted side/sides.

Wild Pilaf

2

Garlic & Herb Roasted Potatoes

2

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

Champagne Toast

Six glasses per bottle

\$25 per bottle

Audio Visual Equipment

Projector Rental \$45

Screen Rental \$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.

Draft Selections

Please visit www.parkersblueash.beer. Please note that draft selections change daily and might not be available the day of your event.

Wine Selections

Please ask for our current wine list.

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."
