

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 50 Pieces \$120

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 Large \$90

Chicken Skewers

Marinated Chicken, Chipotle Aioli

25 Pieces \$55 50 Pieces \$110

Buffalo Chicken Dip

Served warm with House-made Tortilla Chips

Small 60 Large 100

Hummus

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

Small \$50 Large \$80

Smoked Chicken Wings

Served with your choice of hot sauce or BBQ sauce

Please Specify Sauce

25 Pieces \$40 50 Pieces \$70

BBQ Meatballs

Bite-sized, served with house-made BBQ sauce

25 Pieces \$50 50 Pieces \$90

Four Cheese Stuffed Mushrooms

25 Pieces \$50 50 Pieces \$90

Southwest Dip

A Party Favorite, Seasoned Beef,

Lettuce, Tomato, Ranch, House-made Tortillas

Small \$50 Large \$90

Caprese Skewers

Fresh Tomato, Basil, Motzarella, Basalmic Reduction

25 Pieces \$35 50 Pieces \$70

Cheeseburger Sliders

Prime Beef, Cheddar Cheese, Pickle

\$25 Pieces \$75 50 Pieces \$150

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 50 Pieces \$85

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 Medium (25-30 ppl) \$90 Large (40-50 ppl) \$150

Fresh Vegetable Crudités

A Decorative Platter of Crisp Colorful Vegetables with Creamy Ranch Dip

Small (10-15 ppl) \$45 Medium (25-30 ppl) \$75 Large (40-50 ppl) \$125

Charcuterie Platter

A decorative platter of Salami, Pepperoni, Prosciutto and Assorted Italian & Domestic Cheeses, Crostini

Small (10-15 ppl) \$60 Medium (25-30 ppl) \$100 Large (40-50 ppl) \$175

Assorted Deli Sliders

Chef's hearty petite sliders - assortment of tuna salad, chicken Salad,

Portobello Mushrooms, Roast Beef

25 Pieces \$60 50 Pieces \$110

Assorted Mini Desserts

50 Pieces \$50 100 Pieces \$100

Warm Chocolate Chip Cookies

50 Pieces \$38 100 Pieces \$70

BANQUET LUNCH PACKAGES

SELECT UP TO THREE ENTREES

**ALL Packages come with a choice of one of our house made desserts:
Brulee Cheesecake or Godiva Chocolate Ganache Cake**

BBQ Pork Sandwich

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

\$17

Jambalaya

Chicken, Tasso Ham, Rice, Tomatoes, Scallions

\$20

Beef Brisket Sandwich

*Smoked Gouda Cheese, Pickled Red Onions, Bourbon Glaze, Served
with House-made chips*

\$20

Roasted Chicken

Served with hericot verts and mashed potatoes

\$22

Spinach Salad with Salmon

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

\$22

10 oz. Charcoal-Grilled Beef Flatiron Steak

(Served with Mashed Potatoes and Green Beans)

\$26

Roasted Half Chicken

(Served with Mashed Potatoes and Green Beans)

\$26

Tavern "Mac & Cheese"

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

\$17

Caesar Salad with Grilled Chicken

\$17

Hearth Over Roasted Tilapia

Simply Prepared

Served with haricot verts and mashed potatoes

\$22

Cedar-Planked Salmon

(Served with Mashed Potatoes and Green Beans)

\$26

Hickory Smoked Meatloaf

*Prime Ground Chuck blended with Applewood Smoked
Bacon, Chile Balsamic Glaze*

(Served with Green Beans and Mashed Potatoes)

\$22

Cajun Shimp Tacos

Cabbage Slaw, Sriracha-Sweet Chili Aiolo, Cilantro

\$17

Penne Pesto

*Asparagus, Mushrooms, Onions, Red Peppers,
Pesto Cream Sauce*

***Please indicate if a vegetarian dish is needed for your event. ***

\$17

Choice of ONE House-made Dessert

Brulee Cheesecake OR Godiva Chocolate Ganache 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

Vegetarian Dish - Penne Pesto - *Asparagus, Mushrooms, Onions, Red Peppers, Pesto Cream Sauce*

Please indicate if a vegetarian dish is needed for your event.

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 Tilapia

Simply Prepared

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 PACKAGE SELECTION

Crème Brûlée Cheesecake

OR

Godiva Chocolate Cake

ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES

SUBSTITUTIONS AND ADDITIONAL OFFERINGS

Side Dish Substitutions

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

Wild Pilaf

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.
