

PRIVATE BANQUET FACILITY



Parkers Blue Ash Grill is a contemporary casual restaurant with a warm atmosphere, and working fireplaces in most of the dining rooms.

Parkers Blue Ash Grill has four private dining rooms accommodating groups of 10 to 60 guests for sit down functions and 10 to 100 for cocktails and hors d'oeuvres.

Parkers Blue Ash Grill 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 Grill 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 on to 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 and 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 and the restaurant is on your immediate right.

PARKERS BLUE ASH GRILL • 4200 COOPER RD. • BLUE ASH, OHIO 45242 • (513) 891-8300 • FAX: (513) 984-1581

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 Grill 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 need to be purchased through Parkers Blue Ash Grill. Beverages can 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 please, for final payment. A standard credit card authorization form is to be completed prior to the event. A service charge of 18% and a 2% administrative charge will be added to your entire bill, plus applicable sales taxes.

BREAKFAST

Available before 10:30 a.m. Minimum of 15 Guests

Continental Breakfast

Assorted Muffins, Danish Rolls and Pastries,
Assorted Yogurt and Fresh Granola,
Orange, Grapefruit and Tomato Juices,
Coffee and Tea, Regular and Decaffeinated

\$10.00 per person

Deluxe Continental Breakfast

Assorted Muffins, Danish Rolls and Pastries,
Assorted Yogurt and Fresh Granola,
Sliced Seasonal Fruits, Orange, Grapefruit and Tomato Juices,
Coffee and Tea, Regular and Decaffeinated

\$12.00 per person

Parkers Breakfast Buffet

Assorted Muffins, Danish Rolls and Pastries,
Sliced Seasonal Fruits,
Farm Fresh Scrambled Eggs,
Bacon, Sausage,
Assorted Yogurt and Fresh Granola,
Orange, Grapefruit and Tomato Juices,
Coffee and Tea, Regular and Decaffeinated

\$17.00 per person

(continued on other side)

LUNCH

Luncheon Salad Selections

Includes Freshly Baked Bread and Butter, Beverage and Dessert

Parkers Salad 13.00

Baby greens with grape tomatoes, carrots and sweet red onions, tossed with a creamy balsamic vinaigrette.

Spinach Salad 15.00

Fresh spinach, applewood bacon, mushrooms, roasted peppers, hard-boiled eggs and warm honey-mustard dressing.

Caesar Salad 13.00

Romaine lettuce, reggiano parmesan, garlic croutons.

Add to Any Salad:

Grilled Chicken 4.00

Cedar Planked Salmon 6.00

4 oz. Choice Sirloin 5.00

Luncheon Sandwich Selection

*Sandwiches include: Choice of French Fries, Fresh Fruit or Cole Slaw
(one selection for all guests, please), Beverage and Dessert*

Reuben 14.00

Panini grilled, seeded corn rye, lean corned beef, Emmenthal cheese, sauerkraut, Thousand Island dressing.

Prime Rib French Dip 18.00

Thin sliced prime rib served au jus on toasted French bread with melted emmenthal cheese.

Crabcake Sandwich 15.00

Lettuce, tomato and remoulade.

Grilled Tuna Salad Sandwich 13.50

Panini grilled, white Albacore tuna salad on seeded rye with sharp cheddar cheese and tomatoes.

Panini Grilled Turkey Club 14.00

Smoked turkey, applewood smoked bacon, lettuce, tomato, cheddar and Monterey Jack cheeses on grilled multigrain bread.

(continued on other side)

LUNCH

Entrée Selections

*Lunch Entrées include: Chef's Choice of Vegetable and Potato, Specialty Bread and Butter, Beverage and Dessert
Soup or Appetizer is Available Upon Request at an Additional Cost*

Hearth Roasted Cedar Planked Salmon 18.00

Fresh salmon fillet brushed with lemon butter.

Tilapia Mediterranean 19.00

Topped with capers, olives, sun-dried tomatoes,
lemon and white wine.

Chicken Marsala 19.00

Roasted chicken breast topped with
marsala wine sauce.

Prime Rib of Beef 8 oz. cut 20.00

Slow roasted and cooked to a medium temperature.

Chicken and Spinach Pasta Aglio Olio 15.00

Pan seared and tossed with wilted baby spinach,
penne pasta, feta, tomatoes, roasted pinenuts and
freshly shaved reggiano parmesan cheese.

Roasted Pork Loin 19.00

Oven roasted pork loin paired with fresh apple dressing
and topped by pan reduction gravy.

8 oz. Prime Sirloin 26.50

Wood grilled center cut and cooked to a medium temperature.

Dessert Selections

Please select one dessert for your entire group.

Hot Pecan Brownie A la Mode

Warm Berry Cake

Parkers Brûléé Cheesecake

Crème Brûlée

Graeter's Chocolate Chip Ice Cream with Cookie

(There is an additional charge of \$1.00 per person for an additional dessert selection)

LUNCH BUFFETS

*Buffets include Beverage
Minimum of 25 Guests is required for all Lunch Buffets*

Deli Buffet

Soup du Jour
Field Greens Salad
Sliced Roast Beef, Smoked Turkey and Tuna Salad
Sliced Monterey Jack, Swiss and Cheddar Cheeses
Freshly Baked Assorted Mini Rolls
Potato Salad, Creamy Cole Slaw and Pasta Salad
Appropriate Condiments
Fresh Fruit Salad
Freshly Baked Assorted Cookies and Brownies
\$18.00 per person

Garden Buffet

Soup du Jour
Caesar Salad, Field Greens Salad and Spinach Salad
Tuna and Chicken Salads
Potato Salad, Creamy Cole Slaw and Pasta Salad
Freshly Baked Assorted Mini Rolls
Assorted Yogurt and Fresh Granola
Fresh Fruit Salad
Assorted Cookies and Brownies
\$16.00 per person

(continued on other side)

LUNCH BUFFETS

Hot Lunch Buffet

Salad Bar with Romaine, Spring Mix, Spinach, Dressings,
Tomatoes, Croutons, Cheddar Cheese

Choice of Two Entrées:

Hearth Roasted Cedar Planked Salmon with Lemon Butter Sauce
Chicken Marsala
Pork Loin

Chef's Choice Pasta
Seasonal Vegetables and Potato

Assorted Cookies and Brownies for Dessert

\$21.00 per person

DINNER

Dinner Entrée Selections

*Entrée selections include: Salad, Chef's Choice of Fresh Vegetable and Starch, Specialty Bread and Butter, Beverage and Dessert
Soup or Appetizer is Available Upon Request at an Additional Cost*

Salads

Please choose one Salad for your entire group.

Parkers Caesar

Romaine, reggiano parmesan and garlic croutons.

Parkers Salad

Baby greens with grape tomatoes, carrots and sweet red onions, tossed with creamy balsamic vinaigrette.

Dinner Entrées

Hearth Roasted Cedar Planked Salmon 28.00

Fresh salmon fillet brushed with
lemon butter.

Diver Scallops Piccata 30.00

Pan seared with wilted baby spinach, fried carrot threads
and lemon caper beurre blanc.

Tilapia Mediterranean 25.00

Topped with capers, olives, sun-dried tomatoes,
lemon and white wine.

Chicken Marsala 26.00

Roasted chicken breast topped with
marsala wine sauce.

Chicken Marsala 26.00

Wood grilled chicken breast topped with a mushroom and sweet marsala wine sauce.

Roasted Pork Loin 26.00

Oven roasted pork loin paired with fresh apple dressing and topped with pan reduction gravy.

Slow Roasted Prime Rib of Beef - 10 oz. cut 32.00 14 oz. cut 38.00

Slow roasted to a medium temperature au jus.

New York Strip Steak - 16 oz. cut 38.00

Wood-fired to a medium temperature, served with maitre de butter.

Filet Mignon - 8 oz. cut 34.00

Center cut filet wood-fired to a medium temperature.

(continued on other side)

DINNER

Dessert Selections

Please select one dessert for your entire group.

Hot Pecan Brownie A la Mode

Parkers Brûlée Cheesecake

Crème Brûlée

Graeter's Chocolate Chip Ice Cream with Cookie

Warm Berry Cake

(There is an additional charge of \$1.00 per person for an additional dessert selection)

DINNER BUFFETS

*Buffets include Beverage
Minimum of 30 Guests is required for all Dinner Buffets*

Buffet I

Mixed Field Greens Salad

Choice of Two Entrees:

**Chicken Marsala, Hearth Roasted Cedar Planked Salmon,
Carved Round of Beef, Turkey Breast, Hearth Roasted Ham**

Chef's Choice of Seasonal Vegetable and Potato

Freshly Baked Dinner Rolls

Choice of Brûlée Cheesecake, Hot Pecan Brownie or Warm Berry Cake

\$35.00 per person

Buffet II

Caesar Salad or Field Greens Salad

Choice of Three Entrées:

**Hearth Roasted Cedar Planked Salmon, Chicken Marsala, Pasta Parkers,
Carved: Pork Loin, Beef Tenderloin,
Slow Roasted Prime Rib of Beef**

Chef's Choice of Seasonal Vegetable and Potato

Freshly Baked Dinner Rolls

Choice of Brûlée Cheesecake, Hot Pecan Brownie or Warm Berry Cake

\$45.00 per person

HORS D'OEUVRES / CARVING STATIONS

Jumbo Shrimp Cocktail

Large gulf shrimp with classic cocktail sauce.

25 Pieces 50.00 50 Pieces 90.00

Large Shrimp Wrapped in Applewood Bacon

25 Pieces 65.00 50 Pieces 125.00

Crab Cakes

1 ounce bite sized, served with remoulade sauce.

25 Pieces 60.00 50 Pieces 110.00

Chicken Tenderloins

Served with Parkers barbecue sauce
or honey mustard dressing.

25 Pieces 50.00 50 Pieces 100.00

Swedish or BBQ Meatballs

25 Pieces 40.00 50 Pieces 70.00

Vegetable Spring Rolls

With sweet Thai chili sauce.

25 Pieces 50.00 50 Pieces 90.00

Spanakopita

Blend of spinach, feta cheese and spices
in a flaky filo triangle.

25 Pieces 55.00 50 Pieces 100.00

Artichoke and Spinach Dip

Served with herbed pita bread.

Small 40.00 Large 75.00

Parkers Dynamite Sticks

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

25 Pieces 30.00 50 Pieces 50.00

Fruit and Cheese Tray

A decorative platter of domestic and
imported cheeses with seasonal fresh fruit and
an assortment of flatbread and crackers.

Small 90.00 Large 150.00

Yellowfin Tuna

Seared rare and served with
soy ginger dipping sauce.

50 Pieces 55.00 100 Pieces 100.00

Bacon Wrapped Scallops

Served with whole grain mustard sauce.

50 Pieces 65.00 100 Pieces 120.00

Smoked Salmon Filo Cups

Served with sour cream.

50 Pieces 55.00 100 Pieces 100.00

Asparagus Wrapped Prosciutto and Herbed Goat Cheese

50 Pieces 40.00 100 Pieces 75.00

Four Cheese Stuffed Mushroom

25 Pieces 50.00 50 Pieces 90.00

Reuben Egg Rolls

Lean corned beef, Emmenthal cheese and
sauerkraut, accompanied by cole slaw and
Thousand Island dressing for dipping.

25 Pieces 75.00 50 Pieces 140.00

Assorted Finger Sandwiches

Chef's hearty petite sandwiches –
assortment of turkey, ham, roast beef,
corned beef and tuna salad,
served with a variety of cheeses
and condiments.

25 Pieces 50.00 50 Pieces 100.00

Fresh Vegetable Crudité

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

Small 60.00 Large 110.00

Assorted Pastry Cookies

50 Pieces 40.00 100 Pieces 75.00

(continued on other side)

HORS D'OEUVRES / CARVING STATIONS

Add a Carving Station to Your Buffet

All Stations include Assorted Miniature Rolls and Croissants and Appropriate Condiments

ONE WHOLE ROASTED TENDERLOIN of BEEF

With creole mustard and horseradish.

250.00

ONE WHOLE SLOW ROASTED PRIME RIB of BEEF

Horseradish and au jus.

350.00

WHOLE BAKED HONEY HEARTH HAM

Honey mustard.

125.00

WHOLE ROASTED BONELESS TURKEY

Dijonnaise sauce and cranberry relish.

150.00

CENTER CUT ROASTED PORK LOIN

165.00

Culinary Displays

HOUSE SMOKED SALMON DISPLAY

Assorted breads and crackers.

115.00

SEAFOOD DISPLAY

Poached jumbo shrimp, smoked salmon, crab legs, smoked mussels, assorted flatbreads and crackers, a pairing of sauces.

230.00

MINIATURE DESSERT DISPLAY

Assorted miniature pastries, fruit tartlettes, fresh strawberries dipped in chocolate, and brûlée cheesecake are artfully arranged in this deliciously sweet display.

125.00

Carving Stations and Culinary Displays serve up to 25 People

BAR OPTIONS

Host or Open Bar

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

House @ \$4.75 - \$5.75

Call @ \$6.00 - \$7.00

Premium @ \$6.50 - \$8.00

Cash Bar

Guests may pay for drinks as they order them.
A 50¢ service charge per drink will be added in lieu of a 20% gratuity.

Examples:

<u>House</u>	<u>Call</u>	<u>Premium</u>
Gordon's Gin	Beefeater Gin	Ketel One Gin
Smirnoff Vodka	ABSOLUT Vodka	Stolichnaya Vodka
Clan MacGregor Scotch	Dewar's Scotch	Chivas Regal Scotch
Windsor Canadian	Canadian Club	Crown Royal
Echo Springs Bourbon	Jack Daniel's Black Label	Maker's Mark Bourbon
Ron Rico Rum	Jim Beam Bourbon	Malibu Rum
	Bacardi Rum	

*An extensive wine list is available by the glass or bottle.
The Banquet Staff is happy to assist you in choosing the appropriate wine for your group.*

EXECUTIVE CHEF PROFILE

Parkers Blue Ash Grill welcomes this opportunity to introduce Matthew Wilson as our Executive Chef. His enthusiasm, coupled with his love and knowledge of food, ensures memorable dining experiences for all our guests.

A graduate of the University of Las Vegas, Chef Matt entered into a rigorous four year European-style culinary apprenticeship program conducted through Hilton Hotels. After finishing the program he traveled extensively to practice his love of food.

Chef Matt has worked in the culinary arts for over 25 years in establishments ranging from country clubs and hotels, to fine dining establishments. He has pursued opportunities to cook and learn all over the country from Las Vegas, to Georgia and Alabama, to California and the Pacific Northwest. In each location he sampled local fare and studied new preparations, becoming an incredibly well-versed Chef. Though his influences are global, from Thai spices to South American sauces, his dishes are at hearty truly American.

Chef Matt uses only the freshest ingredients in his dishes, many of which are purchase from local family farms or grown in our own on-site herb garden. Each week he serves only seafood which is at the peak of its season for our catch of the day, and many of the specials you'll find offered in our restaurant are composed of vegetables and proteins bought just that morning.

As Executive Chef of Parkers Blue Ash Grill, Matt Wilson looks forward to working with guests who have specific dining needs, favorite foods, or new ideas for our menu. He values ensuring not only a high standard of food, but also that each guest leaves with fond memories.

Parkers Blue Ash Grill

“Making every party the perfect event.”
