

PRIVATE BANQUET FACILITY & GENERAL INFORMATION

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 10 to 60 guests for sit-down functions and 10 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 need to be purchased through Parkers Blue Ash Tavern. 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 for final payment, please. 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.

A LA CARTE BANQUET MENU SELECTIONS

Hors d'Oeuvres

(Can be Passed or Plated)

HOT

Parkers' Mini Angus Burger

Truffle cream cheese, housemade pickles.

3.00 per piece

Parkers' Meatball Sliders

Housemade marinara, Monterey Jack cheese.

3.00 per piece

House Smoked Pork BBQ Sliders

Topped with Parkers' house slaw.

3.00 per piece

Mini Crab Cakes

Three sauces: truffle mayo, remoulade and chipotle mayo.

3.50 per piece

Five Cheese Stuffed Mushrooms

2.50 per piece

Crab Stuffed Mushrooms

3.00 per piece

CHILLED

House Cured & Smoked Salmon

Potato chive pancake, dill sour cream, pickled red onion.

3.50 per piece

Artichoke & Olive Tart

Sun-dried tomato and goat cheese mousse.

2.50 per piece

Roasted Butternut Squash Tart

Vanilla and lemon goat cheese.

2.50 per piece

Caprese Skewers

Cherry tomatoes, fresh mozzarella, kalamata olive, basil pesto aioli.

2.50 per piece

Boursin Cheese Spoons

Pickled red onions, local caviar, chives.

4.00 per piece

A LA CARTE BANQUET MENU SELECTIONS

Salad Selections

Parkers' House Chopped

Bacon, tomato, pickled red onion, blue cheese.

4.00

Organic Baby Spinach

Strawberry, pickled red onion, grated parmesan.

5.00

Organic Mixed Greens

Tomato, cucumber, Granny Smith apples, pickled red onion.

5.00

Classic Caesar

Garlic croutons, grated parmesan.

4.00

Local Farmer's Market

Seasonal accompaniments.

6.00

Dressing Selections

House Balsamic Vinaigrette

Tarragon & Peppercorn Ranch

Maytag Blue Cheese

Apple Bacon & Cider Vinaigrette

Housemade Alsatian

Local Honey & Apple Cider

Parmesan & Herb

A LA CARTE BANQUET MENU SELECTIONS

Soup Selections

HOT

Tomato & Basil

Garlic and parmesan croutons.

4.00

Cream of Mushroom

Parmesan and herb crostini.

4.00

Shrimp Bisque

Old bay oil.

4.00

Potato & Roasted Garlic

Herbed goat cheese.

4.00

Cauliflower & Green Apple

Truffle oil.

4.00

Vegetable & Barley

Garlic and parmesan croutons.

4.00

CHILLED

Vichyssoise

Extra virgin olive oil, garlic croutons.

4.00

Tomato & Red Pepper Gazpacho

Garlic croutons.

4.00

Watermelon Gazpacho

Mint oil.

4.00

Pineapple & Cucumber

Cilantro and citrus salad.

4.00

Roasted Corn & Cilantro

Roasted red pepper coulis.

4.00

A LA CARTE BANQUET MENU SELECTIONS

Entrée Selections

Please Select up to Three Entrées – Entrée pre-counts are required on parties of 20 or more.

10 oz. Black Pearl Pork Loin Chop

22.00

7 oz. Hardwood Grilled Filet Mignon

29.00

12 oz. Local Grass-Fed NY Strip Steak

32.00

Lemon & Herb Roasted Airline Chicken Breast

17.00

Hearth & Herb Roasted Salmon

22.00

Market Fresh Catch

Priced Daily

Goat Cheese Ravioli

Served with housemade tomato and basil ragu.

19.00

Parkers' Famous Prime Rib

Served with cornucopia horseradish sauce and pan au jus.

26.50 per pound

(Minimum Order of 12 pounds)

Note: One 12 pound prime yields approximately 12 to 14 10 oz. portions.

Sauces to Pair with Any Meat Selection

Mushroom Bordelaise

Béarnaise

Lemon & Garlic Butter

Lobster Butter

Parkers' Housemade Steak Sauce

All Entrée Selections may be Blackened at no extra charge.

A LA CARTE BANQUET MENU SELECTIONS

Side Selections

PARKERS' HOUSE STARCHES

Please Select One Option.

Mediterranean Wild Rice Pilaf

3.95

Herbed Mashed Potatoes

3.95

Parmesan Polenta

3.95

Garlic & Herb Roasted Potatoes

3.95

Baked Potato

Includes butter and sour cream.

5.00

PARKERS' HOUSE VEGETABLES

Please Select One Option.

Creamed Organic Spinach

Roasted garlic cream sauce.

3.95

Roasted Asparagus

Lemon and olive oil.

3.95

Hearth Roasted Corn Succotash

Smoked paprika butter.

3.95

Green Beans Amandine

Almond and garlic sauce.

3.95

Sautéed Mushrooms & Caramelized Onions

Veal demi-glace.

3.95

Cauliflower Gratin

Parmesan and herb breadcrumbs.

3.95

A LA CARTE BANQUET MENU SELECTIONS

Parkers' Housemade Dessert Selections

Please Select Up to Two Options.

Brûlée Cheesecake

Caramelized sugar and fresh strawberries.

4.00

Godiva Chocolate Ganache Cake

Vanilla bean whipped cream and fresh berries.

5.00

Apple and Montmorency Cherry Bread Pudding

Served warm with Maker's Mark caramel sauce, Jeni's Honey Vanilla Ice Cream.

4.00

Crème Brûlée

Whipped cream, fresh berries.

5.00

Assortment of Chef's Mini Desserts

Tiramisu, Lemon Curd, Raspberry & Crème, Mini Flavored Tartlets.

55.00 per dozen

Strawberry Shortcake Trifle

Jeni's Honey Vanilla Bean ice cream, vanilla pound cake.

4.00

Fresh Berry Salad

Jeni's Pear Riesling sorbet.

6.00

BANQUET LUNCH PACKAGES

15.00 PACKAGE

Choose Three Entrées from the following:

Tavern Macaroni & Cheese

Caesar Salad with Grilled Chicken

BBQ Pork Sandwich

Bourbon barrel chip smoked, barbequed pulled pork shoulder, cole slaw, sweet potato fries, housemade chips.

Tuna Salad Sandwich on Sourdough with Lettuce and Tomato

Choose One Dessert Offering:

Crème Brûlée Warm Berry Cobbler

20.00 PACKAGE

Choose Three Entrées from the following:

Shaved Prime Rib Sandwich

Herb Baked Tilapia

Caesar Salad with Hearth Roasted Cedar Planked Salmon

Roasted Chicken

Served with chef's side dish selection.

Chicken Salad on Pretzel Croissant with Lettuce and Tomato

Turkey on Sourdough with Sun-Dried Tomato Pesto, Cheddar Cheese and Apple

Spinach Salad with Strawberries, Feta, Balsamic Vinaigrette, Golden Raisins and Grilled Chicken

Choose One of the following Sauces:

Mushroom Bordelaise

Lemon and Garlic Butter

Choose One Dessert Offering:

Crème Brûlée Brûlée Cheesecake Apple and Montmorency Cherry Bread Pudding

25.00 PACKAGE

Choose Three Entrées from the following:

Flat Iron Steak

Cedar Planked Salmon

Roasted Chicken

Tavern Salad with Organic Mixed Greens, Tomato, Cucumber, Granny Smith Apples, Pickled Red Onion, Blue Cheese, topped with Choice of Steak, Salmon, or Chicken

Choose One of the following Sauces:

Mushroom Bordelaise

Lemon and Garlic Butter

All Entrées served with:

Chef's Selection of Sides

Choose One Dessert Offering:

Brûlée Cheesecake Strawberry Shortcake Trifle Godiva Chocolate Ganache Cake

BANQUET DINNER PACKAGES

Choose One Soup or Salad Selection from the following for All Banquet Packages:

SOUP SELECTIONS

Tomato and Basil with Garlic Parmesan Croutons Cream of Mushroom with Parmesan Herb Crostini
Potato and Roasted Garlic with Herbed Goat Cheese

SALAD SELECTIONS

Parkers' Chopped Salad - Bacon, Tomato, Red Onion, Maytag Blue Cheese
Organic Baby Spinach - Strawberries, Pickled Red Onion, Reggiano-Parmesan
Organic Mixed Greens - Tomato, Cucumber, Granny Smith Apples, Pickled Red Onion
Classic Caesar - Garlic Croutons, Reggiano-Parmesan

30.00 PACKAGE

Choose Three Entrées from the following:

Prime Flat Iron Steak
Lemon Herb Roasted Chicken
Herb Roasted Tilapia
Goat Cheese Ravioli with Housemade Marinara
All Entrées served with Chef's Selection of Vegetable and Starch.

Choose One Dessert Offering:

Crème Brûlée Warm Berry Cobbler Apple and Montmorency Cherry Bread Pudding

50.00 PACKAGE

Choose Three Entrées from the following:

7 oz. Center Cut Filet Mignon with Béarnaise Sauce
Prime Flat Iron Steak
Hearth Roasted Cedar Planked Salmon
Lemon and Herb Roasted Chicken
Goat Cheese Ravioli with Housemade Marinara
All Entrées served with Chef's Selection of Vegetable and Starch.

Choose One Dessert Offering:

Brûlée Cheesecake Godiva Chocolate Ganache Cake Crème Brûlée
Warm Berry Cobbler Apple and Montmorency Cherry Bread Pudding

60.00 PACKAGE

Choose Three Entrées from the following:

7 oz. Filet Oscar - Jumbo Lump Crabmeat, Béarnaise Sauce, Asparagus
12 oz. Local Grass-Fed Strip Steak with Mushroom Bordelaise
Hearth Roasted Cedar Planked Salmon
Market Fresh Catch - Herb and Lemon Baked
All Entrées served with Chef's Selection of Vegetable and Starch.

Choose Two Dessert Offerings:

Brûlée Cheesecake Godiva Chocolate Ganache Cake Strawberry Shortcake Trifle
Warm Berry Cobbler Apple and Montmorency Cherry Bread Pudding

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:

House

Gordon's Gin
Smirnoff Vodka
Clan MacGregor Scotch
Windsor Canadian
Echo Springs Bourbon
Ronrico Rum

Call

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

Premium

Ketel One Gin
Stolichnaya Vodka
Chivas Regal Scotch
Crown Royal
Maker's Mark Bourbon
Malibu 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

In his 14-year career, Chef Mark Bodenstein has established a culinary following that spans the globe. Bodenstein's passion for cooking has taken him to Korea, Japan, Bulgaria, Hawaii, Tennessee, and Kentucky for his training. He now specializes in progressive American cuisine with local and southern French influences.

During his time in Kentucky, Bodenstein was Sous Chef at Lilly's in Louisville, and then owned and operated NuVo, one of Northern Kentucky's few four-star restaurants. Prior to joining Parkers, he was Executive Chef at Chalk Food + Wine in Covington, Kentucky.

Bodenstein is also passionate about farm-to-table cooking. "In this region, the menu possibilities are practically unlimited," says Bodenstein of the opportunities for locally sourced ingredients in greater Cincinnati.

Parkers Blue Ash Tavern

"Making every party the perfect event."
