

TRIO

THANK YOU FOR CONSIDERING TRIO FOR YOUR PRIVATE DINING NEEDS

FOR OVER 35 YEARS TRIO HAS EXCELLED IN BOTH QUALITY CUISINE AND EXCEPTIONAL SERVICE. OUR CHEF HAS CREATED DISHES THAT HAVE KEPT OUR GUESTS RETURNING YEAR AFTER YEAR.

OUR DEDICATED AND EXPERIENCED EVENT AND MANAGEMENT STAFF OVERSEE ALL OF THE EVENTS FROM BEGINNING TO END TO ENSURE THAT EVERY GUESTS' EXPERIENCE IS A PLEASURABLE AND MEMORABLE ONE!



PLEASE CONTACT ME FOR MORE INFORMATION:

ANGELINA STILPHEN – PRIVATE DINING MANAGER

ANGELINA.S@TRIOBISTRO.COM

CELL – 513.332.3001

TRIO - 513.984.1905

7565 KENWOOD ROAD

TRIO

ACCOMMODATIONS

ALL ROOMS ARE LOCATED ON THE VERANDA

KENWOOD ROOM: SEATS UP TO 24 GUESTS OR MIX & MINGLE STYLE UP TO 35
SYCAMORE ROOM: SEATS UP TO 35 GUESTS OR MIX & MINGLE UP TO 45
VERANDA: SEATS UP TO 70 GUESTS OR MIX & MINGLE 100+

COMPLIMENTARY AUDIO VISUAL EQUIPMENT

ALL ROOMS ARE EQUIPPED WITH LARGE SCREEN LED TELEVISIONS
AND HDMI CORDS FOR LAPTOP PRESENTATIONS.
WE ALSO HAVE A MICROPHONE, REMOTE SLIDE ADVANCER AND PODIUM.

DETAILS

A SIGNED PRIVATE DINING AGREEMENT IS ALL
THAT IS NEEDED TO HOLD THE ROOM RESERVATION.

THERE IS A FOOD AND BEVERAGE MINIMUM
REQUIRED FOR BOOKING EACH PRIVATE DINING SPACE.

THIS MINIMUM DOES NOT INCLUDE SALES TAX OR A 20% SERVICE CHARGE.



STARTERS

A LA CARTE AND PRICED PER PIECE MINIMUM. ORDER OF 20 EACH

JUMBO SHRIMP COCKTAIL \$6

LEMON & SMOKED COCKTAIL SAUCE

BLACKENED TENDERLOIN CROSTINI \$6

ARUGULA, HORSERADISH CREAM SAUCE

SMOKED SALMON CROSTINI \$4.50

RED ONION, CAPERS, CREAM CHEESE

TRIO BRUSCHETTA \$3 WITH SHRIMP \$4

ROMA TOMATOES, TOMATO BASIL RELISH
MOZZARELLA, PARMESAN, AGED BALSAMIC DRIZZLE

JUMBO LUMP CRAB CAKE \$7

HANDMADE CRAB CAKE, ANCHO CHILI REMOULADE

FRIED MAC AND CHEESE \$4

TEMPURA SHRIMP \$7

CRISPY SHRIMP WITH WASABI AIOLI

BEEF AND GINGER POT STICKERS \$4

SOY, GINGER, CILANTRO, SCALLIONS

VEGETABLE SPRING ROLLS \$3

MEATBALLS IN MARINARA \$3

PORK & VEAL MEATBALLS, TOMATO BASIL SAUCE

CHICKEN BITES \$5

BACON WRAPPED ROASTED CHICKEN, SPICY MAPLE SYRUP

TRIO SLIDERS \$6

ANGUS BEEF, CHEESE, STEAMED ONIONS

GROUPER SLIDERS \$5

CRISPY, SHREDDED LETTUCE, GRIBICHE

STARTERS

FAMILY STYLE FLATBREADS

BBQ \$15

CHICKEN, SMOKED GOUDA, PROVOLONE, RED ONION, CILANTRO

MARGHERITA \$15

ROMA TOMATOES, FRESH MOZZARELLA PESTO, PROVOLONE, BASIL

MEDITERRANEAN \$15

SPINACH, ROMA TOMATOES, RED ONION, KALAMATA OLIVES
ROASTED RED PEPPERS, FONTINA & FETA CHEESE

TRADITIONAL \$13

TOMATO SAUCE, PROVOLONE

THAI \$16

PROVOLONE, CHICKEN, PEANUT SAUCE, SWEET & SPICY DRIZZLE, CHIVE

MEXICAN \$16

BLACKENED CHICKEN, REFRIED BEANS, JALAPEÑO, CHEDDAR JACK
SOUR CREAM, GUACAMOLE, CILANTRO

SEASONAL FLATBREAD \$16

WHITE SAUCE, SAUTEED SWISS CHARD, BUTTERNUT SQUASH,
PANCETTA, FRIED SAGE, PECORINO

DISPLAY PLATTERS

SERVES 20-30

ARTISAN CHEESE & SEASONAL FRUIT \$115

SEASONAL CHARCUTERIE BOARD \$200

VEGETABLE CRUDITE \$60

BAKED BRIE \$50



SHAREHOLDER LUNCH MENU

PLATED \$35 PER PERSON

FIRST COURSE

(HOST CHOOSES TWO)

CUP OF SOUP DU JOUR

HOUSE SALAD

SHREDDED GREENS, ROMA TOMATO, RED ONION, CROUTONS, SWEET ITALIAN VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, CROUTONS, SHAVED PARMESAN

ENTREE COURSE

(HOST CHOOSES THREE)

TRIO SALAD

BIBB & SPINACH, GRILLED CHICKEN, PINE NUTS, DRIED CRANBERRY
ROMA TOMATO, GOAT CHEESE, HONEY POPPYSEED DRESSING

COBB SALAD

GRILLED CHICKEN, TOMATO, AVOCADO, EGG, BACON, CROUTONS, CHEDDAR JACK, RANCH

CHICKEN CAESAR SALAD

GRILLED CHICKEN, CROUTONS ROMAINE HEARTS, SHAVED PARMESAN

TRIO CLUB SANDWICH

SMOKED TURKEY, HAM, BACON, SWISS & AMERICAN CHEESE, LETTUCE
TOMATO, MAYONNAISE SOURDOUGH TOAST FROM SIXTEEN BRICKS

CHICKEN SALAD SANDWICH

LETTUCE, TOMATO, SOURDOUGH TOAST FROM SIXTEEN BRICKS

GROUPE SLIDERS

THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE

TRIO SLIDERS

TWO BEEF SLIDERS, STEAMED ONION, CHEESE

****ALL SANDWICHES SERVED WITH SARATOGA CHIPS**

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

MARGHERITA FLATBREAD

ROMA TOMATOES, FRESH MOZZARELLA PESTO, PROVOLONE, BASIL

MEDITERRANEAN FLATBREAD

PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE, RED PEPPER, FONTINA, FETA

BOARD OF DIRECTORS LUNCH MENU

PLATED \$40 PER PERSON

FIRST COURSE

(HOST CHOOSES ONE)

HOUSE SALAD

CAESAR SALAD

CUP OF DU JOUR

SECOND COURSE

(HOST CHOOSES THREE)

MEATLOAF

GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, DEMI GLACE

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

SALMON

ORZO, SPINACH, ZUCCHINI, SHIITAKE, SPINACH, ROASTED TOMATOES
DILL CRÈME FRAÎCHE

LUMACHE

PASTA WITH HOUSE MADE ITALIAN CHICKEN SAUSAGE, RAPINI, PECORINO ROMANO

SALMON SALAD

FIELD GREENS, CUCUMBER, ROMA TOMATO, POTATO STRAWS, CAPERS, FETA, CITRUS VINAIGRETTE

COBB SALAD

GRILLED CHICKEN, TOMATO, AVOCADO, EGG, BACON, CROUTONS, CHEDDAR JACK, RANCH

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

MARGHERITA

ROMA TOMATOES, FRESH MOZZARELLA PESTO, PROVOLONE, BASIL

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

DESSERT COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

SEASONAL SORBET

TRIO CHAIRMAN'S LUNCH MENU

PLATED \$50 PER PERSON

FIRST COURSE

(HOST CHOOSES TWO)

HOUSE SALAD
CAESAR SALAD
CUP OF DU JOUR

ENTREE COURSE

(HOST CHOOSES THREE)

MEATLOAF

GARLIC MASHED POTATOES, BROCCOLINI, CARROTS, DEMI

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

SALMON

ORZO, SPINACH, ZUCCHINI, SHIITAKE, SPINACH, ROASTED TOMATOES
DILL CRÈME FRAÎCHE

LUMACHE

PASTA WITH HOUSE MADE ITALIAN CHICKEN SAUSAGE, RAPINI, PECORINO ROMANO

GROUPER HEMINGWAY

JUMBO LUMP CRAB, LEMON CAPER BUTTER, BASMATI RICE, BROCCOLI

*6 OZ. FILET MIGNON

*AVAILABLE FOR A \$10 ADDITIONAL CHARGE

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

MARGHERITA

ROMA TOMATOES, FRESH MOZZARELLA PESTO, PROVOLONE, BASIL

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE
VANILLA BEAN CRÈME BRÛLÉE
CARROT CAKE
SEASONAL SORBET

KENWOOD DINNER MENU

\$55 PER PERSON PLATED

FIRST COURSE

(CHOOSE ONE OPTION)

CHOPPED HOUSE SALAD

SHREDDED GREENS, ROMA TOMATO, RED ONION, CROUTONS, SWEET ITALIAN VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, CROUTONS, SHAVED PARMESAN

SECOND COURSE

(CHOOSE THREE OPTIONS)

MEATLOAF

GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, DEMI GLACE

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

SALMON

ORZO, SPINACH, ZUCCHINI, SHIITAKE, SPINACH, ROASTED TOMATOES
DILL CRÈME FRAÎCHE

LUMACHE

PASTA WITH HOUSE MADE ITALIAN CHICKEN SAUSAGE, RAPINI, PECORINO ROMANO

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

BLUE CORN TAMALE

ROASTED CORN SALSA WITH JALAPEÑO, POBLANO CREMA, CILANTRO, RADISH

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

SEASONAL SORBET

MONTGOMERY DINNER MENU

\$65 PER PERSON PLATED

FIRST COURSE

(CHOOSE ONE OPTION)

CHOPPED HOUSE SALAD

CAESAR SALAD

WEDGE SALAD

SECOND COURSE

(CHOOSE THREE OPTIONS)

6 OZ FILET MIGNON

ROASTED MASHED POTATOES, SEASONAL VEGETABLE, GARLIC HERB BUTTER

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

SALMON

ORZO, SPINACH, ZUCCHINI, SHIITAKE, SPINACH, ROASTED TOMATOES
DILL CRÈME FRAÎCHE

LUMACHE

PASTA WITH HOUSE MADE ITALIAN CHICKEN SAUSAGE, RAPINI, PECORINO ROMANO

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS
HORSERADISH MASHED POTATOES, FRESH HORSERADISH, BRAISING JUS

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

BLUE CORN TAMALE

ROASTED CORN SALSA WITH JALAPEÑO, POBLANO CREMA, CILANTRO, RADISH

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

SEASONAL SORBET

CINCINNATI DINNER MENU

\$75 PER PERSON PLATED

FIRST COURSE

(CHOOSE ONE OPTION)

CHOPPED HOUSE SALAD

CAESAR SALAD

WEDGE SALAD

SECOND COURSE

(CHOOSE THREE OPTIONS)

8 OZ FILET MIGNON

ROASTED MASHED POTATOES, SEASONAL VEGETABLES, GARLIC HERB BUTTER

GROUPEM HEMINGWAY

JUMBO LUMP CRAB, LEMON CAPER BUTTER, BASMATI RICE, BROCCOLI

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS, HORSERADISH MASHED POTATOES

FRESH HORSERADISH, BRAISING JUS

LUMACHE

PASTA WITH HOUSE MADE ITALIAN CHICKEN SAUSAGE, RAPINI, PECORINO ROMANO

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

BLUE CORN TAMALE

ROASTED CORN SALSA WITH JALAPEÑO, POBLANO CREMA, CILANTRO, RADISH

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

SEASONAL SORBET

EXECUTIVE DINNER MENU

\$115 PER PERSON PLATED

APPETIZER COURSE

(PICK TWO - ONE PIECE PER PERSON)

TRIO BRUSCHETTA

BLACKENED BEEF CROSTINI

SMOKED SALMON CROSTINI

MEATBALLS IN MARINARA

FIRST COURSE

(CHOOSE ONE OPTION)

CHOPPED HOUSE SALAD

CAESAR SALAD

WEDGE SALAD

SECOND COURSE

(CHOOSE THREE OPTIONS)

8 OZ FILET MIGNON

ROASTED MASHED POTATOES, SEASONAL VEGETABLE, GARLIC HERB BUTTER

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS, HORSERADISH MASHED POTATOES
FRESH HORSERADISH, BRAISING JUS

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

GROUPER HEMINGWAY

JUMBO LUMP CRAB, LEMON CAPER BUTTER, BASMATI RICE, BROCCOLI

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

BLUE CORN TAMALE

ROASTED CORN SALSA WITH JALAPEÑO, POBLANO CREMA, CILANTRO

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

SEASONAL SORBET

TRIO

WINE AND MIXED DRINKS

WHITE BY THE GLASS

BSAUVIGNON BLANC	BERNARDUS	10
SAUVIGNON BLANC	GIESEN	9
PINOT GRIGIO	COLLI EUGANEI	8
MOSCATO	ENOTRIA	10
RIESLING	WEINKELLER ERBACH	10
CHARDONNAY	CLINE "HAT STRAP"	10
CHARDONNAY	TOAD HOLLOW	12
CHARDONNAY	UNOAKED TEXTBOOK	15

RED BY THE GLASS

PINOT NOIR	STOLLER	15
PINOT NOIR	BÖEN TALAMONTI	12
MONTEPULCIANO	'MODA'	12
RED BLEND	GHOSTRUNNER	12
MALBEC	HUMBERTO CANALE	9
CABERNET SAUVIGNON	TRIM	10
CABERNET SAUVIGNON	SKETCHBOOK	13
CABERNET SAUVIGNON	DAOU	16
ZINFANDEL	SEGHEGIO	15

MIXED DRINKS

VODKA AND TONIC	6	BOURBON AND COKE	6
VODKA MARTINI	8	MAKERS AND COKE	10
TITOS MARTINI	13	MAKERS MANHATTAN	12
MIMOSA	10	WOODFORD RESERVE	
BELLINI	9	MANHATTAN	14
BLOODY MARY	8		

ROSÉ & SPARKLING BY THE GLASS

PROSECCO	CA' FURLAN	11
ROSÉ	BONNY DOON "VIN GRIS"	10

BEER, SELTZER & NON-ALCOHOLICS

CANS AND BOTTLES

50 WEST	COAST TO COAST IPA	6
NEW BELGIUM	FAT TIRE AMBER	6
GUINNESS COORS		6
LIGHT		5
COORS BANQUET		5
DOS EQUIS		5
BUD LIGHT		5
BUDWEISER		5
HEINEKEN		6
MICH ULTRA GOLD		5
HIGH NOON		6

DRAFTS

MICHELOB ULTRA	6
STELLA ARTOIS	7
RHINEGEIST	7
TRUTH IPA	7
3 ADDITIONAL ROTATING TAP HANDLES TO SATISFY ANY BEER DRINKER	

NON ALCOHOLIC BEVERAGES \$3.95-\$5.95

COKE, DIET COKE, SPRITE, ICED TEA, HOT TEA, COFFEE, CAPPUCCINO, ESPRESSO, SAN PELLIGRINO, AQUA PANNA, FRESH SQUEEZED JUICE

TRIO COCKTAILS

SIGNATURE MARTINI 13

TITO'S HANDMADE VODKA, SPLASH OF DRY VERMOUTH
SHAKEN HARD & SERVED UP BLUE CHEESE OLIVE

THE LAST WORD 13

MEZCAL, CHARTRUESE, MARASHINO CHERRY LIQUOR
CHERRY & ROSEMARY SIMPLE

SPICED FALL SANGRIA 12

RED WINE, CRANBERRY JUICE, APPLE CIDER, MAPLE
BRANDY, GINGER, NUTMEG, CINNAMON

SIGNATURE MANHATTAN 13

BUFFALO TRACE BOURBON
ROCKWELL VERMOUTH, ANGOSTURA BITTERS
STIRRED & SERVED UP, LUXARDO CHERRY

POMEGRANATE COSMOPOLITAN 12

RASPBERRY VODKA, POMEGRANATE JUICE,
FRESH LIME JUICE

WHISKEY BLACKBERRY SMASH 13

KNOB CREEK RYE, BLACKBERRIES, MINT
SPLASH OF BITTERS