

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!

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 50

VERANDA: SEATS UP TO 70 GUESTS OR MIX & MINGLE 100+

COMPLIMENTARY AUDIO VISUAL EQUIPMENT

ALL ROOMS ARE EQUIPPED WITH 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 OUR 20% SERVICE CHARGE.

PLEASE CONTACT ME FOR MORE INFORMATION:

ANGELINA STILPHEN – PRIVATE DINING MANAGER

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CELL – 513.332.3001

TRIO - 513.984.1905

7565 KENWOOD ROAD



EVENTS AT TRIO



TRIO

WINE AND MIXED DRINKS

WHITE BY THE GLASS

BORDEAUX BLANC	CHATEAU LAMOTHE	9
SAUVIGNON BLANC	GIESEN	10
PINOT GRIGIO	KRIS	10
MOSCATO	CASTELLO DEL POGGIO	9
RIESLING	KESSELER	10
RHÔNE BLEND	E. GUIGAL CÔTES DU RHÔNE	12
CHARDONNAY	DROUHIN MÂCON VILLAGES	12
CHARDONNAY	GEYSER PEAK	9

RED BY THE GLASS

PINOT NOIR	PARDUCCI	12
PINOT NOIR	WHOLE CLUSTER	10
MERLOT	CAMP	12
BORDEAUX	MARY TAYLOR	10
CABERNET SAUVIGNON	LEESE FITCH	8
CABERNET SAUVIGNON	JOEL GOTT	12
MALBEC	FLIGHT OF THE CONDOR	12
ZINFANDEL	SEGHESSIO	12

MIXED DRINKS

VODKA AND TONIC	6	BOURBON AND COKE	6
VODKA MARTINI	8	MAKERS AND COKE	9
TITOS MARTINI	10	MAKERS MANHATTAN	11
MIMOSA	9	WOODFORD RESERVE	
BELLINI	9	MANHATTAN	12
BLOODY MARY	8		

ROSÉ & SPARKLING BY THE GLASS

ROSÉ	FAMILLE PERRIN	8
PROSECCO	CA' FURLAN	11
BRUT	CHANDON	13

BEER, CIDER & SELTZER

CANS AND BOTTLES

MADTREE	PSYCHOPATHY	6
50 WEST	COAST TO COAST IPA	6
RHINEGEIST	SEASONAL CIDER	6
GREAT LAKES	ELLIOT NESS	6
ANCHOR STEAM		6
GUINNESS		6
COORS LIGHT		5
BUD LIGHT & BUD		5
HEINEKEN		6
MICH ULTRA		5
WHITE CLAW	HARD SELTZER	5
HIGH NOON	VODKA SELTZER	6

DRAFTS

MICHELOB ULTRA	6
STELLA ARTOIS	7
RHINEGEIST TRUTH IPA	7
ROTATING LOCAL CRAFT	7

NON ALCOHOLIC BEVERAGES

\$3.95-\$5.95

COKE, DIET COKE, SPRITE, ICED TEA,
COFFEE, CAPPUCCINO, ESPRESSO,
SAN PELLIGRINO, AQUA PANNA,

TRIO COCKTAILS

SIGNATURE MARTINI 12

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

PERFECT HARVEST 12

MAKERS MARK, APPLE CIDER, SIMPLE SYRUP
AMARETTO, LEMON JUICE

SPICED FALL SANGRIA 12

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

SIGNATURE MANHATTAN 12

WOODFORD RESERVE BOURBON, ROCKWELL
VERMOUTH, ANGOSTURA BITTERS, STIRRED &
SERVED UP, LUXARDO CHERRY

POMEGRANATE COSMOPOLITAN 12

RASPBERRY VODKA, POMEGRANATE JUICE
PAMA, FRESH LIME JUICE, TRIPLE SEC

CRANBERRY THYME MULE 12

CRANBERRY VODKA, CRABBIES GINGER BEER
LIME JUICE, FRESH CRANBERRY, THYME

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

BLACKENED TENDERLOIN, ARUGULA, HORSERADISH CREAM SAUCE

SMOKED SALMON CRUSTINI \$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

KOBE BEEF AND MANCHEGO CHEESE BLANKET \$6

MINI CHICKEN TINGA TACOS \$3

VEGETABLE SPRING ROLLS \$3

MEATBALLS IN MARINARA \$3

MUSHROOM & BEET TARTARE \$3.50

CHICKEN BITES \$5

BLOOD ORANGE MARINATED, BACON WRAPPED CHICKEN TENDERS

GRILLED STONE FRUIT \$4

SEASONAL STONE FRUIT, FIG JAM, & WHISKEY GLAZE

STARTERS

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

ROMESCO & CAULIFLOWER RISOTTO CUP \$3.50

LOBSTER RAVIOLI \$7

RAVIOLI STUFFED WITH LOBSTER AND TOPPED WITH BACON JAM

ZUCCHINI FRITTE \$3

FRIED & TOPPED WITH SHAVED PARMESAN & AGED BALSAMIC GLAZE

MANGO CEVICHE CUP \$6

MANGO, HALIBUT CHEEK, PICKLED ONIONS

PORK BELLY CUP \$5

PORK BELLY & JALAPENO CHEESE GRITS

TENDERLOIN SLIDER \$7

SMOKED SHAVED TENDERLOIN, TOMATO RELISH, GARLIC ROASTED GOAT CHEESE

TRIO SLIDERS \$6

ANGUS BEEF, CHEESE, STEAMED ONIONS

GROUPER SLIDERS \$5

CRISPY, FRIED, SHREDDED LETTUCE, GRIBICHE

STARTERS

FAMILY STYLE FLATBREADS

BBQ \$15

SMOKED GOUDA, PROVOLONE, RED ONION, CILANTRO

MARGHERITA \$15

SAN MARZANO, ROASTED ROMA TOMATOES,
FRESH MOZZARELLA PESTO, PROVOLONE, BASIL

MEDITERRANEAN \$15

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

WILD MUSHROOM AND SAUSAGE \$17

NEAPOLITAN SAUCE, WHOLE HOG SAUSAGE
WILD MUSHROOM BLEND, FRESH MOZZARELLA

TRADITIONAL \$13

TOMATO SAUCE & PROVOLONE

SEASONAL FLATBREAD \$16

GARLIC RICOTTA, GOAT CHEESE, BACON JAM, CRISPY BRUSSEL SPROUTS
SWEET POTATO, SAGE VINAIGRETTE

DISPLAY PLATTERS

ARTISAN CHEESE & SEASONAL FRUIT \$115

SERVES 30-40

SEASONAL CHARCUTERIE BOARD \$150

SERVES 30-40

VEGETABLE CRUDITE \$60

SERVES 30-40

BAKED BRIE \$50

SERVES 20-30

SMOKED CHICKEN POBLANO DIP \$70

SERVES 20-30

WHIPPED RICOTTA & FOCACCIA \$50

SERVES 20-30

SHAREHOLDER MENU

\$35 PER PERSON PLATED

\$35 BUFFET PICK ONE ENTREE

\$40 BUFFET PICK TWO ENTREES

FIRST COURSE

(HOST CHOOSES TWO)

HOUSE SALAD

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

CAESAR SALAD

ROMAINE HEARTS, CROUTONS, SHAVED PARMESAN

CUP OF DU JOUR

SECOND 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

BOARD OF DIRECTORS MENU

\$40 PER PERSON PLATED
\$40 BUFFET PICK ONE ENTREE
\$50 BUFFET PICK TWO ENTREES

FIRST COURSE

(HOST CHOOSES ONE)

HOUSE SALAD
CAESAR SALAD
CUP OF DU JOUR

SECOND COURSE

(HOST CHOOSES THREE)

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

MEATLOAF
GARLIC MASHED POTATOES, BROCCOLINI, CARROTS, CABERNET GRAVY

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

SCOTTISH SALMON
SMOKED PARSNIP, FIELD PEAS, ASPARAGUS, SQUASH HASH, LEMON SHALLOT AIOLI

TAGLIATELLE
SOPPRESSATA, BURRATA, LEMON ZEST, TOASTED PECANS, SAGE BUTTER WINE SAUCE

PASTA PRIMAVERA
SEASONAL ROASTED VEGETABLES, PESTO, RIGATONI, FETA

DESSERT COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE
VANILLA BEAN CRÈME BRÛLÉE
ANGEL FOOD CAKE
SEASONAL SORBET
CARROT CAKE
VANILLA ICE CREAM

TRIO CHAIRMAN'S MENU

\$50 PER PERSON PLATED

\$50 BUFFET PICK ONE ENTREE

\$55 BUFFET PICK TWO ENTREES

FIRST COURSE

(HOST CHOOSES ONE)

HOUSE SALAD

CAESAR SALAD

CUP OF DU JOUR

ENTREE COURSE

MEATLOAF

GARLIC MASHED POTATOES, BROCCOLINI, CARROTS, CABERNET GRAVY

LEMON CHICKEN

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

SCOTTISH SALMON

SMOKED PARSNIP, FIELD PEAS, ASPARAGUS, SQUASH HASH, LEMON SHALLOT AIOLI

TAGLIATELLE

SOPPRESSATA, BURRATA, LEMON ZEST, TOASTED PECANS, SAGE BUTTER WINE SAUCE

FLORIDA GROUPER

MISO-GLAZED, ZUCCHINI, RED BELL PEPPER, SNAP PEAS, JALAPENOS, COCONUT RICE

***6 OZ. FILET MIGNON**

*AVAILABLE FOR A \$10 ADDITIONAL CHARGE

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

ANGEL FOOD CAKE

SEASONAL SORBET

CARROT CAKE

VANILLA ICE CREAM

KENWOOD DINNER MENU

\$55 PER PERSON PLATED

\$55 PER PERSON BUFFET PICK ONE ENTREE

\$70 PER PERSON BUFFET PICK TWO ENTREES

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, BROCCOLINI, CARROTS, CABERNET GRAVY

LEMON CHICKEN

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

SCOTTISH SALMON

SMOKED PARSNIP, FIELD PEAS, ASPARAGUS, SQUASH HASH, LEMON SHALLOT AIOLI

CAULIFLOWER STEAK

BUTTERNUT SQUASH PUREE, LEMON PRESERVES, PICKLED ONION
CHIMICHURRI, FENNEL ARUGULA SALAD

TAGLIATELLE

SOPPRESSATA, BURRATA, LEMON ZEST, TOASTED PECANS, SAGE BUTTER WINE SAUCE

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

ANGEL FOOD CAKE

SEASONAL SORBET

CARROT CAKE

VANILLA ICE CREAM

MONTGOMERY DINNER MENU

\$65 PER PERSON PLATED

\$65 PER PERSON BUFFET PICK ONE ENTREE

\$80 PER PERSON BUFFET PICK TWO ENTREES

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 VEGGIES, & GARLIC HERB BUTTER

LEMON CHICKEN

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

SCOTTISH SALMON

SMOKED PARSNIP, FIELD PEAS, ASPARAGUS, SQUASH HASH, LEMON SHALLOT AIOLI

CAULIFLOWER STEAK

BUTTERNUT SQUASH PUREE, LEMON PRESERVES, PICKLED ONIONS, CHIMICHURRI, FENNEL ARUGULA SALAD

TAGLIATELLE

SOPPRESSATA, BURRATA, LEMON ZEST, TOASTED PECANS, SAGE BUTTER WINE SAUCE

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS, WHITE CHEDDAR CHEESE GRITS
FRESH HORSERADISH, BRAISING JUS

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO SAUCE RIGATONI AND FETA

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

ANGEL FOOD CAKE

SEASONAL SORBET

CARROT CAKE

VANILLA ICE CREAM

CINCINNATI DINNER MENU

\$75 PER PERSON PLATED

\$75 PER PERSON BUFFET PICK ONE ENTREE

\$90 PER PERSON BUFFET PICK TWO ENTREES

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 VEGGIES, & GARLIC HERB BUTTER

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS, WHITE CHEDDAR CHEESE GRITS

FRESH HORSERADISH, BRAISING JUS

TAGLIATELLE

SOPPRESSATA, BURRATA, LEMON ZEST, TOASTED PECANS, SAGE BUTTER WINE SAUCE

LEMON CHICKEN

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

FLORIDA GROUPER

MISO-GLAZED, ZUCCHINI, RED BELL PEPPER, SNAP PEAS, JALAPENOS, COCONUT RICE

HALIBUT HEMINGWAY

JUMBO LUMP CRAB, LEMON CAPER BUTTER, CELERIAC, BROCCOLINI, TURMERIC OIL

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO SAUCE AND FETA

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

ANGEL FOOD CAKE

SEASONAL SORBET

CARROT CAKE

VANILLA ICE CREAM

EXECUTIVE DINNER MENU

\$115 PER PERSON PLATED

\$115 PER PERSON BUFFET PICK ONE ENTREE

\$130 PER PERSON BUFFET PICK TWO ENTREES

STARTER 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, WHITE CHEDDAR CHEESE GRITS, FRESH HORSERADISH, BRAISING JUS

TAGLIATELLE

SOPPRESSATA, BURRATA, LEMON ZEST, TOASTED PECANS, SAGE BUTTER WINE SAUCE

LEMON CHICKEN

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

FLORIDA GROUPER

MISO-GLAZED, ZUCCHINI, RED BELL PEPPER, SNAP PEAS, JALAPENOS, COCONUT RICE

HALIBUT HEMINGWAY

JUMBO LUMP CRAB, LEMON CAPER BUTTER, CELERIAC, BROCCOLINI, TURMERIC OIL

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO SAUCE RIGATONI AND FETA

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

ANGEL FOOD CAKE

SEASONAL SORBET

CARROT CAKE

VANILLA ICE CREAM