# TRIO

## Thank you for considering Trio

For over 40 years, Trio has been dedicated to delivering
both exceptional cuisine and outstanding service.

Our chef crafts dishes that have delighted guests and kept them returning year after year.

Our experienced event and management team oversee every detail from start to finish,
ensuring each guest enjoys a truly memorable and pleasurable experience.

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 up to 30

**Sycamore Room**: Seats up to 35 Guests or Mix & Mingle up to 40

**Veranda:** Seats up to 70 Guests or Mix & Mingle 100+

## AUDIO VISUAL EQUIPMENT

All rooms are equipped with a large screen LED television with intergrated audio.
We also have HDMI cords, microphone, slide advancer and a 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.

Groups of 19 and fewer are welcome to order from the full menu.

# STARTERS

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

## TRIO SLIDERS $6
ANGUS BEEF, CHEESE, STEAMED ONIONS

## GROUPER SLIDERS $5
CRISPY, SHREDDED LETTUCE, GRIBICHE

# STARTERS

## FAMILY STYLE FLATBREADS

**Cut in 10-1"x1" squares for sharing**

### 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

### Thai $16
TOMATO SAUCE, PROVOLONE
PROVOLONE, CHICKEN, PEANUT SAUCE, SWEET & SPICY DRIZZLE, CHIVE

### MEXICAN $16
BLACKENED CHICKEN, REFRIED BEANS, JALAPEÑO, CHEDDAR JACK SOUR CREAM, GUACAMOLE, CILANTRO

# DISPLAY PLATTERS

**SERVES 30-50**

### SEASONAL CHARCUTERIE BOARD $250

### FRUIT AND CHEESE BOARD $120

### VEGETABLE CRUDITE $75

# Shareholder Lunch Menu

## Plated $40 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

**Grouper 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, spinanch, roma tomato, red onion, kalamata olive, red pepper, fontina, feta

# Board of Directors Lunch Menu

## plated $45 per person

## First Course

(Host chooses Two)

**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, haricots verts, carrots, demi glace

### LEMON CHICKEN

mushroom, tomato, garlic mashed potatoes, lemon caper beurre blanc

### SEARED SALMON

seared salmon marble potatoes, spinach, leeks
whole grain mustard & reisling beurre blanc

### RIGATONI & VODKA SAUCE

italian sausage, tomato vodka sauce, parmesan

***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 three 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

**SEARED SALMON**
seared salmon marble potatoes, spinach, leeks
whole grain mustard & reisling beurre blanc

**RIGATONI & VODKA SAUCE**
italian sausage, tomato vodka sauce, parmesan

**SEARED FLORIDA GROUPER**
tumeric fried rice, cabbage, peas, carrots, scallions, soy butter

***6 oz. Filet Mignon**
*available for a $20 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 three options)

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

# KENWOOD DINNER MENU

## $60 PER PERSON PLATED

### First Course

(Choose Two 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**

seared salmon marble potatoes, spinach, leeks

whole grain mustard & reisling beurre blanc

**RIGATONI & VODKA SAUCE**

italian sausage, tomato vodka sauce, parmesan

***ADD A VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE***

**PASTA PRIMAVERA**

seasonal roasted vegetables, pesto, feta

### Third Course

(choose three options)

**BOURBON CHOCOLATE LAYER CAKE**

**VANILLA BEAN CRÈME BRÛLÉE**

**CARROT CAKE**

**SEASONAL SORBET**

# Montgomery Dinner Menu

## $70 per person plated

## First Course

(Choose Two 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**

Oseared salmon marble potatoes, spinach, leeks
Whole grain mustard & Reisling beurre blanc

**Rigatoni & Vodka Sauce**

Italian sausage, tomato vodka sauce, parmesan

**Red Wine Braised Shortrib**

Glazed baby carrots, peas, pearl onions
Horseradish mashed potatoes, fresh horseradish, braising jus

***Add a Vegetarian Dish to the menu at no extra charge***

**Pasta Primavera**

Seasonal roasted vegetables, pesto, feta

## Third Course

(choose three options)

**Bourbon Chocolate Layer Cake**

**Vanilla Bean Crème Brûlée**

**Carrot Cake**

**Seasonal Sorbet**

# Cincinnati Dinner Menu

## $80 per person plated

### First Course

(Choose two 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

**SEARED FLORIDA GROUPER**

TUMERIC FRIED RICE, CABBAGE, PEAS, CARROTS, SCALLIONS, SOY BUTTER

**RED WINE BRAISED SHORTRIB**

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

**RIGATONI & VODKA SAUCE**

ITALIAN SAUSAGE, TOMATO VODKA SAUCE, PARMESAN

**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

### Third Course

(CHOOSE THREE OPTIONS)

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

# EXECUTIVE DINNER MENU

## $120 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 TWO 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

**SEARED FLORIDA GROUPER**

TUMERIC FRIED RICE, CABBAGE, PEAS, CARROTS, SCALLIONS, SOY BUTTER

***ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE***

**PASTA PRIMAVERA**

SEASONAL ROASTED VEGETABLES, PESTO, FETA

### THIRD COURSE

(CHOOSE THREE OPTIONS)

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

TRIO

# BEVERAGE

## Non Alcoholic

| | |
|---|---|
| Coke Products | 4 |
| Fresh brewed Ice tea | 4 |
| Flavored Iced Teas | 4 |
| Trio Blend Coffee | 4 |
| Select Hot Teas | 4 |
| Bottled Acqua Panna | 4.50 |
| Bottled San Pellegrino | 4.50 |
| Cappucinno | 6 |
| Latte | 6 |
| Espresso | 5 |
| Orange, Apple, Grapefruit juices | 4 |

## COCKTAILS

**Signature Martini 13**
Tito's Handmade Vodka, Splash of Dry vermouth
Shaken Hard & Served Up, Blue Cheese Olive

**Grapefruit Margarita 13**
Dulce Vida Grapefruit-Infused Tequila Blanco
House Made Sour, Triple Sec, Lime, Tajin Rim

**White Peach Sangria 12**
Dry White Wine, Peach Puree, Citrus Spirits Peach
Schnapps, Fruit Juices, Fresh Fruit

**Pomegranate Cosmopolitan 13**
Raspberry Vodka, Pomegranate Juice
Pama, Fresh Lime Juice, Triple Sec

**Indigo Gin Fizz 13**
Empress Indigo Gin, St. Germaine Elderflower
Liqueur House-Made Lemonade, Soda

**House Vodka (Barton)** with to$6, Martini $8 **Absolute** with tonic- $8, Martini $10
**Grey Goose** with tonic- $8, Martini $10

**House Whiskey/Bourbon (Benchmark)** and coke- $6
**House Whiskey/Bourbon (Benchmark)** Manhattan $8
**Bulleit** and Coke-$10, Manhattan- $12
**Woodford Reserve** and coke- $12, Manhattan $14

**House Gin (Barton)** and tonic-$6, Martini- $8
**Tanqueray** and tonic- $8, Martini- $10
**Hendrix** and tonic- $10, Martini- $12

**House Scotch (Lauders)** and soda- $7, on the Rocks- $10
**J+B** and soda- $9, on the Rocks- $11

## BEER

### Cans & Bottles

| | |
|---|---|
| **50 West** Coast to Coast IPA | 6 |
| **Weihenstephaner** Hefeweissbier | 7 |
| **Guinness** Stout | 6 |
| **Coors Light** | 5 |
| **Coors Banquet** | 5 |
| **Dos Equis** Amber Lager | 6 |
| **Bud Light** | 5 |
| **Budweiser** | 5 |
| **Heineken** | 6 |
| **Mich Ultra Organic** | 5 |
| **High Noon** Vodka Seltzer | 6 |
| **White Claw** Hard Seltzer | 6 |

### Drafts

| | |
|---|---|
| **Michelob Ultra** | 6 |
| **Stella Artois** | 7 |
| **Rhinegeist Truth IPA** | 7 |
| **Sam Adams- Seasonal** | 7 |
| **Rotating Taps** | 7 |

Ask for current selections

## ALCOHOL-FREE

### Beer

| | |
|---|---|
| **Heineken** | 6 |
| **Sierra Nevada Trail Pass IPA** | 7 |

### Wine

| | |
|---|---|
| **Serena Mode Sauvignon Blanc** | 8 |
| **Mionetto Prosecco** | 12 |

### Dry Cocktails

**Pomegranate Not-a-Cosmo** 8
Pomegranate, cranberry & lime,
shaken & served up

**NA Aperitivo Spritz** 12
Italian Aperitivo, Prosecco,
soda, orange

*All alcohol-free selections are labeled non-alcoholic, alcohol-removed, or alcohol-free by their producers. Items labeled non-alcoholic may contain up to 0.5 % alcohol by volume.*

# WINE

## White

| | | | GLASS | BOTTLE |
|---|---|---|---|---|
| **Chardonnay** | Trim | Sonoma County, CA | 10 | 40 |
| | Diatom | Santa Barbara, CA | 13 | 52 |
| | Lava Cap | El Dorado, CA | 16 | 64 |
| | Mer Soleil | Monterey County, CA | | 48 |
| | Sonoma Cutrer | Sonoma, CA | | 65 |
| | Post & Beam by Far Niente | Napa Valley, CA | | 74 |
| | Chalk Hill | Sonoma, CA | | 82 |
| | Rombauer | Carneros, CA | | 95 |
| | Pride Mountain | Napa Valley, CA | | 104 |
| | Far Niente | Napa Valley, CA | | 120 |
| | Domaine Talmard Mâcon | Burgundy, France | | 60 |
| | Domaine Gueguen Chablis | Burgundy, France | | 72 |
| **Other Whites & Blends** | Benvolio Pinot Grigio | Friuli, Italy | 10 | 40 |
| | Giesen Sauvignon Blanc | Marlborough, New Zealand | 10 | 40 |
| | Chateau Ducasse Bordeaux Blanc | Bordeaux, France | 14 | 56 |
| | Harvey & Harriet Blend | Central Coast, CA | 12 | 48 |
| | Kesseler 'R' Riesling Kabinett | Rhinegau, Germany | 11 | 44 |
| | Poderi Roccanera Moscato d'Asti | Piedmont, Italy | 10 | 40 |
| | Kris Pinot Grigio | Veneto, Italy | | 40 |
| | Mason Sauvignon Blanc | Napa Valley, CA | | 48 |
| | Duckhorn Sauvignon Blanc | North Coast, CA | | 74 |
| | Saint Claire 'Dillons Point' | Marlborough, New Zealand | | 60 |
| | Tarima Mediterráneo Blanco | Alicante, Spain | | 42 |
| | d'Arenberg 'The Hermit Crab' | McLaren Vale, Australia | | 50 |
| **Rosé & Sparkling** | Lavender Rosé | Provence, France | 12 | 48 |
| | Ca' Furlan Prosecco | Veneto, Italy | 14 | *(187 ml)* |
| | Chandon Brut Rosé | California | 16 | *(187 ml)* |
| | Whispering Angel Rosé | Provence, France | | 55 |
| | Scarpetta Prosecco | Veneto, Italy | | 42 |
| | Nicolas Feuillatte Brut | Champagne, France | | 86 |
| | Drappier Signature Blanc de Blancs | Champagne, France | | 116 |
| | Lucien Albrecht Crémant Brut Rosé | Alsace, France | | 54 |
| | Moët & Chandon Brut Imperial Rosé | Champagne, France | | 120 |

## Red

| | | | GLASS | BOTTLE |
|---|---|---|---|---|
| **Pinot Noir** | Ant Moore | Marlborough, New Zealand | 12 | 48 |
| | Stoller Family Estate | Willamette Valley, OR | 15 | 60 |
| | Willamette Valley Vineyards | Willamette Valley, OR | | 58 |
| | Adelsheim | Willamette Valley, OR | | 82 |
| | Bethel Heights | Eola-Amity Hills, OR | | 95 |
| | Domaine Drouhin | Willamette Valley, OR | | 102 |
| | Böen 'Tri-Appellation' | California | | 54 |
| | Admire by Dan Kosta | Sonoma Coast, CA | | 68 |
| | Melville Estate | Sta. Rita Hills, CA | | 96 |
| | Girlan 'Patricia' | Alto-Adige, Italy | | 72 |
| | Joseph Drouhin Chorey-les-Beaune | Burgundy, France | | 110 |
| **Cabernet Sauvignon** | Bonanza by Caymus | California | 10 | 40 |
| | Matthew Fritz by BonAnno | North Coast, CA | 13 | 52 |
| | Daou Vineyards | Paso Robles, CA | 16 | 64 |
| | Sketchbook | Mendocino, CA | | 48 |
| | Lievland | Stellenbosch, South Africa | | 55 |
| | Postmark by Duckhorn | Napa Valley, CA | | 66 |
| | Buehler | Napa Valley, CA | | 78 |
| | Post & Beam by Far Niente | Napa Valley, CA | | 88 |
| | Stags' Leap Winery | Napa Valley, CA | | 120 |
| | Jordan | Alexander Valley, CA | | 135 |
| | Grgich Hills | Napa Valley, CA | | 148 |
| | Caymus | Napa Valley, CA | | 170 |
| **Other Reds & Blends** | Hecht & Bannier Rouge | Languedoc, France | 10 | 40 |
| | Ghostrunner | California | 12 | 48 |
| | El Porvenir Amauta 'Absoluto' Malbec | Salta, Argentina | 10 | 40 |
| | Seghesio 'Angela's Table' Zinfandel | Sonoma, CA | 13 | 52 |
| | Kermit Lynch Côtes du Rhône | Rhone, France | | 45 |
| | Juliette Avril Châteauneuf-du-Pape | Rhone, France | | 80 |
| | Château Bellevue Peycharneau | Bordeaux, France | | 50 |
| | Corzano e' Paterno Chianti Classico | Tuscany, Italy | | 56 |
| | Gundlach Bundschu Mountain Cuvée | California | | 55 |
| | Daou Vineyards 'Pessimist' | Napa Valley, CA | | 66 |
| | Burnet Ridge 'Purple Trillium' | North College Hill, OH | | 68 |
| | Orin Swift 'Abstract' | California | | 85 |
| | Ridge 'Bedrock' Zinfandel | Napa Valley, CA | | 76 |
| | The Prisoner | California | | 125 |
| | Pahlmeyer 'Jayson' Red Blend | Napa Valley, CA | | 135 |