

# TRIO

Thank you for considering TRIO for your private dining needs. For almost 30 years TRIO has excelled in both quality cuisine and exceptional service. We are conveniently located off Interstate 71, across from the Kenwood Towne Center. Just minutes from downtown. We have a dedicated and experienced banquet staff and manager to oversee all of the events from beginning to end to ensure that every guests' experience is a memorable one!

A signed Private Dining Agreement is all that is needed to hold the room reservation. We cannot hold a room or guarantee that a room will remain available without this completed Agreement. There is a food and beverage purchase required for booking each private dining space. This minimum does not include sales tax or 20% service charge.

## **ACCOMMODATIONS**

KENWOOD ROOM: Seats up to 25 Guests/Mix & Mingle Style up to 40

SYCAMORE ROOM: Seats up to 35 Guests/Mix & Mingle up to 60

VERANDA ROOM: Seats up to 70 Guests/Mix & Mingle 100+

## **COMPLIMENTARY AUDIO VISUAL EQUIPMENT**

All rooms are equipped with LED televisions with HDMI cords for a laptop presentations, microphone, slide advancer and podium.

Please contact me for more information:  
Angelina Stilphen – Private Dining Manager  
[angelina.s@triobistro.com](mailto:angelina.s@triobistro.com)

Trio - 513.984.1905  
Cell – 513.332.3001  
7565 Kenwood Road  
Cincinnati OH 45236



# EVENTS AT TRIO



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# STARTERS

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

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JUMBO SHRIMP COCKTAIL \$ 4.50  
LEMON & COCKTAIL SAUCE

BLACKENED BEEF CROSTINI \$4  
BLACKENED PRIME NY STRIP, ARUGULA, HORSERADISH CREAM SAUCE

SMOKED SALMON CROSTINI \$4  
RED ONION, CAPERS, CREAM CHEESE

TRIO BRUSCHETTA \$ 3- WITH SHRIMP \$ 3.50  
ROMA TOMATOES, TOMATO BASIL RELISH, FRESH  
MOZZARELLA, PARMESAN, AGED BALSAMIC DRIZZLE

GINGER & SOY MARINATED CHICKEN SKEWERS \$3  
PEANUT SAUCE, CHIVES

CHICKEN & WAFFLE SKEWERS \$3  
BUTTERMILK WAFFLE, FRIED CHICKEN, SPICY MAPLE SYRUP

CHICKEN OR VEGETABLE  
SPRING ROLLS \$2.25  
SWEET CHILI SAUCE

MEATBALLS IN MARINARA \$3  
TOMATO BASIL SAUCE, PARMESAN

TRIO DEVEILED EGGS \$2  
DEVEILED EGGS WITH BLACK TRUFFLE AND CHIVES

TRIO SLIDERS \$6  
ANGUS BEEF, CHEESE, STEAMED ONION

GROUPEL SLIDERS \$5  
CRISPY, FRIED, SHREDDED LETTUCE, GRIBICHE

PORK BBQ SLIDERS \$6  
MOJO VERDE ROASTED PORK SHOULDER  
HOUSE MADE BBQ SAUCE

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# STARTERS

## DISPLAY PLATTERS

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ARTISAN CHEESE & SEASONAL FRUIT \$115  
SERVES 30 – 40

VEGETABLE CRUDITE \$50  
SERVES 20-30

BAKED BRIE \$50  
SERVES 20-30

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## FAMILY STYLE FLATBREADS

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### BBQ \$15

SMOKED GOUDA, PROVOLONE, RED ONION, CILANTRO

### MARGHERITA \$15

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

### THAI \$15

CHICKEN, PEANUT SAUCE, CHIVES, BEAN SPROUTS, CARROT  
PROVOLONE CHEESE

### MEDITERRANEAN \$15

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

### SMOKED SAMON \$16

CHIVE CREAM CHEESE, PROVOLONE, SMOKED GOUDA, TOPPED WITH  
SMOKED SALMON, RED ONIONS, CAPERS & ARUGULA

### TRADITIONAL \$13

TOMATO SAUCE & PROVOLONE

LUNCH

# SHAREHOLDER MENU

\$30 PER PERSON

## 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 VEGETABLE SOUP

## 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

### TUNA SALAD SANDWICH

LETTUCE, TOMATO, WHEAT 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 BEEFSLIDERS, STEAMED ONION, CHEESE

ALL SANDWICHES SERVED WITH SARATOGA CHIPS

# BOARD OF DIRECTORS MENU

\$35 PER PERSON

## FIRST COURSE

(HOST CHOOSES ONE)

HOUSE SALAD

CAESAR SALAD

CUP OF VEGETABLE SOUPUP

## 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

LEMON CHICKEN

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

SCOTTISH SALMON

ORZO, SPINACH, OVEN ROASTED TOMATO, ZUCCHINI, DILL CRÈME FRAÎCHE

RIGATONI BOLOGNESE

THREE MEAT TRADITIONAL RAGU, PARMIGIANO

VEGETABLE PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, RIGATONI, FETA

## DESSERT COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

MANGO SORBET

KEY LIME PIE

# TRIO CHAIRMAN'S MENU

\$45 PER PERSON

## FIRST COURSE

(HOST CHOOSES ONE)

HOUSE SALAD

CAESAR SALAD

CUP OF VEGETABLE SOUP

## ENTREE COURSE

MEATLOAF

GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, DEMI

LEMON CHICKEN

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

SCOTTISH SALMON

ASPARAGUS, GARLIC WHIPPED POTATOES, LEMON BUTTER SAUCE

RIGATONI BOLOGNESE

THREE MEAT TRADITIONAL RAGU, PARMIGIANO

VEGETABLE PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO SAUCE RIGATONI AND FETA

FLORIDA GROUPER

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

\*6 OZ. FILET MIGNON

\*AVAILABLE FOR A \$10 UPCHARGE

## THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

MANGO SORBET

KEY LIME PIE



DINNER

# KENWOOD DINNER MENU

\$ 50 PER PERSON

## 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

### LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES  
LEMON CAPER BEURRE BLANC

### SCOTTISH SALMON

ORZO, SPINACH, OVEN ROASTED TOMATO, ZUCCHINI, DILL CRÈME FRAÎCHE

### RIGATONI BOLOGNESE

THREE MEAT TRADITIONAL RAGU, PARMIGIANO

### SHRIMP SPAGHETTI

OVEN ROASTED TOMATOES, GARLIC, HABANERO OIL, BASIL, BREAD CRUMBS

### VEGETABLE PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO SAUCE RIGATONI AND FETA

## THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

MANGO SORBET

KEYLIME PIE

# MONTGOMERY DINNER MENU

\$60 PER PERSON

## FIRST COURSE

(CHOOSE ONE OPTION)

CHOPPED HOUSE SALAD

CAESAR SALAD

WEDGE SALAD

## SECOND COURSE

(CHOOSE THREE OPTIONS)

6 OZ FILET MIGNON

GARLIC ROSEMARY ROASTED POTATOES, SAUTÉED SPINACH , RED WINE DEMI, CRISPY ONION

LEMON CHICKEN

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

SCOTTISH SALMON

ORZO, SPINACH, OVEN ROASTED TOMATO, ZUCCHINI, DILL CRÈME FRAÎCHE

RIGATONI BOLOGNESE

THREE MEAT TRADITIONAL RAGU, PARMIGIANO

SHRIMP SPAGHETTI

OVEN ROASTED TOMATOES, GARLIC, HABANERO OIL, BASIL, BREAD CRUMBS

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS HORSERADISH-WHIPPED POTATOES, BRAISING JUS

VEGETABLE PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO SAUCE RIGATONI, FETA

## THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

MANGO SORBET

KEYLIME PIE

# CINCINNATI DINNER MENU

\$70 PER PERSON

## FIRST COURSE

(CHOOSE ONE OPTION)

CHOPPED HOUSE SALAD

CAESAR SALAD

WEDGE SALAD

## SECOND COURSE

(CHOOSE THREE OPTIONS)

8 OZ FILET MIGNON

GARLIC ROSEMARY ROASTED POTATOES, SAUTÉED SPINACH, RED WINE DEMI, CRISPY ONION

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS, HORSERADISH-WHIPPED POTATOES, BRAISING JUS

RIGATONI BOLOGNESE

THREE MEAT TRADITIONAL RAGU, PARMIGIANO

LEMON CHICKEN

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

FLORIDA GROUPEL

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

SCOTTISH SALMON

ORZO, SPINACH, OVEN ROASTED TOMATO, ZUCCHINI, DILL CRÈME FRAÎCHE

HALIBUT

CRAB FRIED RICE, CARROT GINGER BUTTER, EGG, CILANTRO

GINGER BOK CHOY- CARROT & CHIVE SALAD, LEMON OIL

VEGETABLE PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO SAUCE RIGATONI AND FETA

## THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

MANGO SORBET

KEYLIME PIE

# EXECUTIVE DINNER MENU

\$95 PER PERSON

## 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

GARLIC ROSEMARY ROASTED POTATOES, SAUTÉED SPINACH, RED WINE DEMI, CRISPY ONION

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS, HORSE RADISH-WHIPPED POTATOES, BRAISING JUS

RIGATONI BOLOGNESE

THREE MEAT TRADITIONAL RAGU, PARMIGIANO

LEMON CHICKEN

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

FLORIDA GROUPER

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

SCOTTISH SALMON

ORZO, SPINACH, OVEN ROASTED TOMATO, ZUCCHINI, DILL CRÈME FRAÎCHE

HALIBUT

CRAB FRIED RICE, CARROT GINGER BUTTER, EGG, CILANTRO, GINGER BOK CHOY- CARROT & CHIVE SALAD, LEMON OIL

VEGETABLE PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO SAUCE RIGATONI AND FETA

## THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE  
VANILLA BEAN CRÈME BRÛLÉE  
CARROT CAKE  
MANGO SORBET  
KEYLIME PIE

# TRIO

## BAR MENU

### WHITE

KRIS \$10	PINOT GRIGIO
CHATEAU LAMOTHE \$9	BORDEAUX BLANC
GIESEN \$10	SAUVIGNON BLANC
CASTELLO DEL POGGIO \$9	MOSCATO
KESSELER \$10	RIESLING
HESSSHIRTTAILCREEK \$9	CHARDONNAY
KENDALL JACKSON \$12	CHARDONNAY
FAMILLE PERRIN \$8	ROSE
ELK COVE \$12	ROSE
CA'FULAN \$11	PROSECCO

### WINE

SEA SUN \$10
CHEMISTRY \$12
CAMP \$12
SEGHESSIO \$12
MARY TAYLOR \$10
LEESE FITCH \$8
JOEL GOTT \$12
LAPOSTA \$12

### RED

PINOT NOIR
PINOT NOIR
MERLOT
ZINFANDEL
BLEND
CABERNET SAUVIGNON
CABERNET SAUVIGNON
MALBEC

### MIXED DRINKS

HOUSE VODKA AND TONIC \$6	HOUSE BOURBON AND COKE \$6.00
HOUSE VODKA MARTINI \$8	MAKERS AND COKE \$9.00
TITOS MARTINI \$10.25	MAKERS MANHATTAN \$11.00
MIMOSAS \$9	WOODFORD RESERVE MANHATTAN \$12.00
BELINI \$9	
HOUSE VODKA BLOODY MARY \$7.50	

### BEER

DRAFTS \$6	RHINEGIEST	TRUTH IPA (CINCINNATI)
	STELLA ARTOIS	PILSNER (BELGIUM)
	ROTATING LOCAL CRAFT	SEASONAL (CINCINNATI)
	MILLER LITE	(MILWAUKEE)
BOTTLES & CANS \$4.50-\$5.50	URBAN ARTIFACT	FINN BERLINER
	MAD TREE	PSYCHOPATHY
	50 WEST	COAST TO COAST IPA
	RHINEGIEST	SEASONAL CIDER HARD
	WHITE CLAW	SELTZER
	HIGH NOON	VODKA SELTZER
	ANCHOR STEAM	
	GUINNESS	STOUT
	GREAT LAKES	ELLIOT NESS
	YUENGLING	TRADITIONAL LAGER
	COORS LIGHT	TRADITIONAL LAGER
	BUD LIGHT	TRADITIONAL LAGER
	HEINEKEN	TRADITIONAL LAGER
	MICH ULTRA	TRADITIONAL LAGER
	WHITE CLAW	HARD SELTZER
	HIGH NOON	VODKA SELTZER