

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 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!

DETAILS

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 24 Guests/Mix & Mingle Style up to 40

SYCAMORE ROOM: Seats up to 30 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, remote clicker and podium.

Please contact me for more information:
Angelina Stilphen – Private Dining Coordinator
angelina.s@triobistro.com
Cell – 513.332.3001 Trio - 513.984.1905
7565 Kenwood Road
Cincinnati OH 45236



EVENTS AT TRIO



STARTERS

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

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

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

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

STARTERS

DISPLAY PLATTERS

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

VEGETABLE CRUDITE \$50
SERVES 20-30

BAKED BRIE \$50
SERVES 20-30

FAMILY STYLE FLATBREADS

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 \$15

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

GROUPER SLIDERS

THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE

TRIO SLIDERS

TWO BEEFSLIDERS, STEAMED ONION, CHEESE

ALL SANDWICHES SERVED WITH SARATOGA CHIPS

ADD DESSERT TO THIS MENU FOR \$8 PER PERSON

BOARD OF DIRECTORS MENU

\$35 PER PERSON

FIRST COURSE

(HOST CHOOSES ONE)

HOUSE SALAD

CAESAR SALAD

CUP OF VEGETABLE SOUP

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

ASPARAGUS, GARLIC WHIPPED POTATOES, DEMI GLACE

LEMON CHICKEN

ASPARAGUS, GARLIC WHIPPED 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, RIGATONI, FETA

DESSERT COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

MANGO SORBET

ANY ENTREE CAN BE PREPARED DINING ROOM STYLE FOR \$5 ADDITIONAL PER PERSON

TRIO CHAIRMAN'S MENU

\$45 PER PERSON

FIRST COURSE

(HOST CHOOSES ONE)

HOUSE SALAD

CAESAR SALAD

CUP OF VEGETABLE SOUP

ENTREE COURSE

MEATLOAF

ASPARAGUS, GARLIC WHIPPED POTATOES AND DEMI GLACE

LEMON CHICKEN

ASPARAGUS, GARLIC WHIPPED 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

ASPARAGUS, GARLIC WHIPPED POTATOES, LEMON BUTTER SAUCE

SALMON SALAD

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

COBB SALAD

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

*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

ANY ENTREE CAN BE PREPARED 'DINING ROOM STYLE" FOR \$5 ADDITIONAL PER PERSON

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

ASPARAGUS, GARLIC WHIPPED POTATOES AND DEMI GLACE

LEMON CHICKEN

ASPARAGUS, GARLIC WHIPPED POTATOES AND
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

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

MANGO SORBET

ANY ENTREE CAN BE PREPARED "DINING ROOM STYLE" FOR \$5 PER PERSON

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

ASPARAGUS, GARLIC WHIPPED POTATOES AND DEMI GLACE

LEMON CHICKEN

ASPARAGUS, GARLIC WHIPPED POTATOES AND 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, FETA

THIRD COURSE

(CHOOSE TWO OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

MANGO SORBET

ANY ENTREE CAN BE PREPARED "DINING ROOM STYLE" FOR \$5 PER PERSON

CINCINNATI DINNER MENU

\$70 PER PERSON

FIRST COURSE

(CHOOSE ONE OPTION)

CHOPPED HOUSE SALAD

CAESAR SALAD

WEDGE SALAD

SECOND COURSE

(CHOOSE THREE OPTIONS)

FLORIDA GROUPER

ASPARAGUS, GARLIC WHIPPED POTATOES LEMON, BUTTER SAUCE

RIGATONI BOLOGNESE

THREE MEAT TRADITIONAL RAGU, PARMIGIANO

PAN SEARED HALIBUT

ASPARAGUS, GARLIC WHIPPED POTATOES, LEMON BUTTER SAUCE

8 OZ FILET MIGNON

ASPARAGUS, GARLIC WHIPPED POTATOES, DEMI GLACE

LEMON CHICKEN

ASPARAGUS, GARLIC WHIPPED POTATOES, LEMON CAPER BEURRE BLANC

SCOTTISH SALMON

ASPARAGUS, GARLIC WHIPPED POTATOES, LEMON BUTTER SAUCE

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

ANY ENTREE CAN BE PREPARED
"DINING ROOM STYLE" FOR \$5 PER PERSON

EXECUTIVE DINNER MENU

\$85 PER PERSON

STARTER COURSE

(PICK TWO - TWO PIECES PER PERSON)

TRIO BRUSCHETTA
BLACKENED BEEF CROSTINI
SMOKED SALMON CROSTINI
MEATBALLS

FIRST COURSE

(CHOOSE ONE OPTION)

CHOPPED HOUSE SALAD
CAESAR SALAD
WEDGE SALAD

SECOND COURSE

(CHOOSE THREE OPTIONS)

FLORIDA GROUPER
ASPARAGUS, GARLIC WHIPPED POTATOES, LEMON BUTTER SAUCE

RIGATONI BOLOGNESE
THREE MEAT TRADITIONAL RAGU, PARMIGIANO

PAN SEARED HALIBUT
ASPARAGUS, GARLIC WHIPPED POTATOES, LEMON BUTTER SAUCE

8 OZ FILET MIGNON
ASPARAGUS, GARLIC WHIPPED POTATOES AND DEMI GLACE, BERNAISE

LEMON CHICKEN
ASPARAGUS, GARLIC WHIPPED POTATOES, LEMON CAPER BEURRE BLANC

SCOTTISH SALMON
ASPARAGUS, GARLIC WHIPPED POTATOES, LEMON BUTTER SAUCE

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

ANY ENTREE CAN BE PREPARED
"DINING ROOM STYLE" FOR \$5 PER PERSON

TRIO

BAR MENU

WINES \$8-\$12

BEER \$6 AND UNDER

MIXED DRINKS \$11 AND UNDER

BEER

RHINEGIEST
STELLA ARTOIS
SAMUEL ADAMS
MILLER LITE

DRAFTS

TRUTH IPA (CINCINNATI)
PILSNER (BELGIUM)
SEASONAL (CINCINNATI)
(MILWAUKEE)

URBAN ARTIFACT
MAD TREE
50 WEST RHINEGIEST
WHITE CLAW
ANCHOR STEAM
GUINNESS
GREAT LAKES
REVOLUTION
YUENGLING
COORS LIGHT
BUD LIGHT
HEINEKEN

CANS
AND
BOTTLES

FINN BERLINER
PSYCHOPATHY
COAST TO COAST IPA
SEASONAL CIDER HARD
SELTZER
STOUT
ELLIOT NESS
EUGENE PORTER
TRADITIONAL LAGER
TRADITIONAL LAGER
TRADITIONAL LAGER
TRADITIONAL LAGER

MIXED DRINKS

HOUSE VODKA AND TONIC \$5.25
HOUSE VODKA MARTINI \$7.25
TITOS MARTINI \$10.25
MIMOSAS \$9
BELINIS \$9
HOUSE VODKA BLOODY MARY \$7

HOUSE BOURBON AND COKE \$5.95
MAKERS AND COKE \$8.50
MAKERS MANHATTAN \$8.50
WOODFORD RESERVE MANHATTAN \$11.00

WHITE

PINOT GRIGIO KRIS
BORDEAUX BLANC CHATEAU LAMOTHE
SAUVIGNON BLANC MOHUA
MOSCATO CASTELLO DEL POGGIO
RIESLING KESSLER R
CHARDONNAY HESS SHIRTTAIL CREEK
CHARDONNAY KENDALL JACKSON

ROSE

ROSE DIORA
PROSECCO LAMARCA

WINE

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

RED

MEIOMI
CHEMISTRY
CAMP
SEGHEISIO
SIXTH SENSE
PRAYERS OF SINNERS
LEESE FITCH
JOEL GOTT
LA POSTA PAULUCCI