

The Phoenix

CINCINNATI, OHIO

HORS D'OEUVRES

BITE SIZED | MEAT

\$3.5 PER PIECE

- Kobe in a Blanket** | Kobe Beef, Puff Pastry, Pickled Mustard Seed Aioli
- Gyro Bite** | Lamb, Tzatziki, Cucumber, Mint (GF)
- Mini Meatball** | Red Sauce, Salsa Verde, Parmesan Reggiano or Yuzu Soy Glaze, Toasted Sesame Seeds
- Beef Wellington** | Marinated Filet, Mushroom Duxelles, Horseradish Cream, Arugula, Mini Sesame Seed Bun
- Duck Confit** | Fig Jam, Watercress, Lemon Oil (DF)
- Pork Belly Bite** | Candied Apple (GF)
- Deviled Egg** | Bacon, Garlic Breadcrumbs or Paprika Breadcrumbs (DF)
- Cincinnati Chili Bite** | Cream Cheese, Cincinnati Chili, Cheddar Cheese, Mini Brioche

BITE SIZED | SEAFOOD

\$3.5 PER PIECE

- Mini Shrimp Spring Rolls** | Ponzu Dipping Sauce, Cilantro (DF)
- Chorizo Crab Cake** | Jumbo Lump Crab, Fresh Chorizo, Pickled Mustard Seed Remoulade
- Shrimp Cocktail** | Chipotle Cocktail Sauce, Lemon (GF, DF)
- Smoked Salmon Mousse** | Onion, Pepper, Chive, Caviar, Rye Cocktail Loaf
- Ceviche** | Shrimp, Jalapeno, Cilantro, Red Onions, Lemon, Lime (GF, DF)
- Mini Shrimp Tostada** | Ricotta Salata, Guacamole, Cilantro
- New England Lobster Salad** | Chive, Mini Brioche (additional \$1 per piece)

BITE SIZED | VEGETARIAN

\$3 PER PIECE

- Fontina Grilled Cheese** | Truffle Honey
- Classic Grilled Cheese** | American Cheese, White Bread, Tomato Bisque
- Goat Cheese Bite** | Honey, Cinnamon, Phyllo Dough
- Edamame Dumpling** | Yuzu Citrus Soy Glaze (DF)
- Red Pepper Hummus + Cucumber Bite** | (VN)
- French Brie** | Granny Smith Apples, Local Honey, Micro Mint, Edible Spoon
- Goat Cheese Mousse** | Red Onion Jam, Chive, Toasted Pumpernickel
- Truffle Goat Cheese Bruschetta** | Toasted Hazelnuts, Local Honey
- Avocado & Tomato Bruschetta** | Garlic Guacamole, Diced Tomatoes, Ricotta Salata
- Potato Bite** | Whipped Boursin Cheese (GF)
- Grilled Street Corn Cups** | Mini Corn, Chili, Ricotta Salt, Cilantro, Lime (GF) (VN w/o cheese)
- Watermelon Skewer** | Compressed Watermelon, Feta, Chive, Balsamic Reduction (V) (GF) (VN w/o cheese)
- Jalapeno Tofu Potato** | (VN)
- Korean BBQ Cauliflower Lettuce Wrap** | Ginger, Sesame, Sambal, Mae Ploy, Fresh Coriander (VN)
- Cauliflower Taco** | Frisée, Jalapeno, Whipped Goat Cheese

DISPLAYED HORS D'OEUVRES

- The Phoenix Charcuterie Board** | Cured Meat & Artisan Cheeses, Seasonal Accoutrements (Feeds 60-80) \$250
- The Phoenix Charcuterie Cones** | Cured Meat & Artisan Cheeses, Seasonal Accoutrements \$4.5 each
- Vegetable Cups** | Seasonal Vegetables with Parmesan Peppercorn Ranch OR Red Pepper Hummus \$4.5 each
- Smoke Atlantic Salmon Board** | Roasted Red Peppers, Red Onions, Capers, Sieved Eggs, Chives (Feeds 40-60) \$125

V= Vegetarian VN = Vegan GF= Gluten Free DF= Dairy Free

THEMED BUFFETS

TACO 'BOUT A PARTY BUFFET

Served with Soft Flour Taco Shells and Tostada Chips

Tex Mex Greens | Romaine & Kale Blend, Roasted Red Peppers, Onions, Tomatoes, Chickpeas, Charred Corn, Cilantro Ranch Dressing

Proteins | Select Two

- Chili Rubbed Chicken
- Adobo Barbacoa
- Pork Green Chili
- Chorizo
- Jalapeno Roasted Cauliflower (GF, Veg)
- Garlic Scallion Shrimp (additional \$1.5)

Toppings Included | Spinach, Cilantro, Black Bean Purée, Pickled Red Onions, Crema, Queso Fresco, Pico de Gallo, Guacamole, Salsa Verde

Sides to Include | Refried Beans, Spanish Rice, Street Corn Casserole

Housemade Chips & Salsa | Served Individually
\$26 per person

PHOENIX BACKYARD BBQ BUFFET

Proteins | Select Two

- Bourbon Cured Pork Shoulder
 - Chili Braised Chicken
 - Smoked Spare Ribs
 - Smoked Brisket (add \$7)
- All Served with Buns & BBQ Sauce*

Sides | Included

- Cobb Salad
- Coleslaw

Additional Sides | Select Two

- Smoked Mashed Potatoes
- Sweet Potato Casserole
- Country Style Green Beans
- Traditional Mac and Cheese
- Bourbon Baked Beans
- Collard Greens
- Cheddar Grits

\$26 per person

ITALIAN PASTA BUFFET

Salad | Select One

Caesar Salad | Grilled Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing

Chopped Salad | Fresh Basil, Chickpeas, Parmesan, Crisp Romaine, Sieved Egg, Tomatoes, Cucumber, Ranch Dressing

Caprese Salad | Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Glaze, Micro Greens

Pasta | Select Three

Baked Portobello Mushroom Ravioli | Creamy Mushroom Truffle Sauce, Arugula, Parmesan

Quattro Formaggio Tortellini | Caramelized Onions, Tomatoes, Pesto Cream

Bolognese with Rigatoni | House Bolognese Sauce, Rigatoni Pasta, Mozzarella Cheese

Chicken Parmesan | House Red Sauce, Breaded Chicken, Smoked Mozzarella Blend

Fettuchini Alfredo | Parmesan, Parsley

Mom's Spaghetti and Meatballs | Spaghetti, Meatballs, Red Sauce

Spinach Sacchettini Florentine | Sauteed Spinach, Artichoke, Mornay Sauce

Bread | Garlic Breadsticks (Included on the Buffet)

Upgrades | per person

- Meatballs \$2.5, Grilled Chicken \$3.5
 - Extra Sauce \$2, Extra Bread \$1, Cheesy Bread \$3
- \$24 per person**

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CINCINNATI, OHIO

DINNER BUFFET

Standard Buffet \$36 per person

2 Salads - 2 Entrees - 1 Vegetable - 1 Starch + Dessert

The Phoenix Premium Buffet \$45 per person

2 Salads - 3 Entrees - 3 Sides + Dessert

SALADS

The Phoenix Salad | Arcadian Blend, Pickled Red Onions, Bleu Cheese, Candied Walnuts, White Balsamic Vinaigrette

Little Gem Salad | Granny Smith Apples, Pickled Red Onion, Truffle Goat Cheese, Ricotta Salata, Fennel Pollen, White Balsamic Vinaigrette

Strawberry Salad | Frisée, Red Onion, Candied Pecans, Feta, White Balsamic Vinaigrette

Cobb Salad | Romaine Lettuce Hearts, Diced Tomatoes, Smoked Bacon, Sieved Egg, Cucumber, Red Onion, House Made Bleu Cheese Dressing

Caesar Salad | Crisp Romaine Lettuce, Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing

Harvest Salad | Arcadian Blend, Granny Smith Apples, Dried Cranberries, Sliced Almonds, Truffle Goat Cheese, Brown Sugar Balsamic Vinaigrette

ENTREES

Farm Raised Salmon | White Wine Thyme Sauce

Chicken Parmesan | House Marinara & Fresh Mozzarella

Baked Portabella Mushroom Ravioli | Creamy Mushroom Truffle Sauce, Arugula, Parmesan

Grilled Chicken Breast | Thyme Chicken Au Jus

Garlic and Herb Marinated Flank Steak | Chimichurri

Butter Baked Cod | Lemon Caper Sauce

Baked Bolognese | Penne Pasta, Mozzarella

Braised Beef Short Rib | Roasted Cremini Mushroom Au Jus

Chef Attended Prime Rib | Horseradish and Au Jus (add \$10)

STARCHES

Yukon Gold Potato Purée

Creamy Polenta

Smashed Red Skin Potatoes

Caramelized Garlic Potato Puree

Scallion Potato Purée

Truffle Whipped Potatoes

Cauliflower Potato Purée

Roasted Fingerling Potatoes

Salted Marble Potatoes

VEGETABLES

Sautéed Rapini with Chili Flakes

Heirloom Glazed Carrots

Charred Broccolini & Chili Flakes

Roasted Cauliflower & Onions

Sautéed Brussels Sprouts

Haricots Verts Amandine

Grilled Asparagus with Fennel Pollen

DESSERTS

Italian Mascarpone Almond Cake

House Cream Puffs with Chocolate Ganache

New York Style Cheesecake with Wild Berries

Apple Butter Cake with Whipped Mascarpone

Triple Mousse Cake with White Chocolate Ganache

Chocolate Chip Cookies

Red Velvet Cake

Berry Tart

PLATED DINNERS

SALADS

The Phoenix Salad | Arcadian Blend, Candied Walnuts, Bleu Cheese, Pickled Red Onions, White Balsamic Vinaigrette

Caesar Salad | Crisp Artisan Romaine, Grilled Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing

Caprese Salad | Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic Glaze, Micro Greens

Little Gem Salad | Seasonal Fruit, Pickled Red Onion, Truffle Goat Cheese, Ricotta Salata, Fennel Pollen, White Balsamic Vinaigrette

Greek Salad | Romaine, Tomatoes, Kalamata Olives, Pepperoncini, Salami, Pepperoni, Feta, Roasted Garlic Vinaigrette

“Wedge” Salad | Applewood Bacon, Tomatoes, Crumbled Gorgonzola Cheese, House Ranch

Asparagus Salad | Arugula, Garlic Emulsion, Tomato Vinaigrette

Strawberry Salad | Frisée, Red Onion, Candied Pecans, Feta, Balsamic Vinaigrette

Harvest Salad | Arcadian Blend, Dried Cranberries, Sliced Almonds, Goat Cheese, Granny Smith Apples, Brown Sugar Balsamic Vinaigrette

ENTRÉES

Farm Raised Salmon | Roasted Asparagus, Cipollini Onions, Garlic Fregola Sarda, Saffron Cream \$29

Supreme Chicken Breast | Green Onion Potato Purée, Heirloom Carrots, Cipollini Onions, Demi Glace \$29

Braised Short Rib | Caramelized Garlic Potato Purée, Broccolini, Braising Au Jus \$34

Seared Sirloin | Charred Rapini, Chili Flakes, Truffle Potato Puree, Demi Glace \$31

Halibut | Cauliflower Potato Purée, Haricots Verts, Thyme Brown Butter Sauce \$39

Filet Mignon | Yukon Gold Potato Puree, Broccolini, Fennel Pollen, Roasted Tomato, Bordelaise Sauce \$41

“Oscar Style” Filet Mignon | Chive Potato Puree, Garlic Roasted Rapini, Crab, Tomatoes \$48

Beet and Truffle Risotto | Goat Cheese \$26 (vegetarian)

Baked Portobello Mushroom Ravioli | Creamy Mushroom Truffle Sauce, Arugula, Parmesan (vegetarian)

DUET ENTREES

Duet of Braised Short Rib & Shrimp Skewer | Brown Butter Potatoes, Charred Asparagus, Chimichurri \$46

Duet of Herb Roasted Supreme Chicken Breast & Braised Short Rib | Yukon Gold Potato Purée, Charred Broccolini, Fennel Pollen, Roasted Tomato, Bordelaise \$44

Duet of Herb Roasted Supreme Chicken Breast & Filet Mignon | Chive Potato Purée, Parmesan, Shiitake Mushrooms, Bok Choy, Black Garlic Bordelaise \$48

Duet of Farm Raised Salmon & Crab | Stuffed with Jumbo Lump Crab, Saffron Infused Potato Purée, Grilled Asparagus, Caviar Cream \$41