



The Phoenix
CINCINNATI'S PREMIER
CATERER

**HOLIDAY
GATHERINGS**



**LET'S START PLANNING
YOUR HOLIDAY MENU!**

513.721.8901

HOLIDAY GATHERINGS

HORS D'OEUVRE RECEPTION

BUILD YOUR PACKAGE

[Or Order By The Piece \$3 Each]

SELECT THREE | \$13.5 Per Person [Includes A Total of 1.5 pieces Of Each Item Selected Per Person, A Total Of 4.5 Pieces Per Person]

SELECT FIVE | \$22.5 Per Person [Includes A Total of 1.5 pieces Of Each Item Selected Per Person, A Total Of 7.5 Pieces Per Person]

Fontina Grilled Cheese | Truffle Honey [Veg]

Classic Grilled Cheese | Tomato Bisque Dipper [Veg]

Edamame Dumpling | Yuzu Citrus Soy Glaze [Veg, DF]

Deviled Egg | Smoked Salmon Caviar [DF, GF]

Goat Cheese Mousse | Red Onion Jam, Chive, Toasted Pumpernickel [Veg]

Cured Bourbon Salmon | Cucumber Canape,

Dill Crème Fraiche, Sweet Drops [GF]

Kobe in a Blanket | Puff Pastry, Pickled Mustard Seeds

Smoked Salmon Mousse | Caviar, Chive, Neutral Cone

Grilled Lamb Lollipop | Parsley & Mint Chimichurri [GF]

Chorizo Crab Cake | Pickled Mustard Seed Remoulade

Shrimp Cocktail | Chipotle Cocktail Sauce, Lemon [GF, DF]

Mini Meatball | Red Sauce, Salsa Verde, Parmesan [GF]

French Brie | Granny Smith Apples, Walnuts, Local Honey,

Micro Mint, Edible Spoon [Veg]

Cheesy Spaghetti Bite | Quattro Formage Spaghetti [Veg]

Beef Wellington Bruschetta | Marinated Filet, Mushroom Duxelle,

Horseradish Cream, Arugula

Truffle Goat Cheese Bruschetta | Toasted Hazelnuts, Local Honey [Veg]

Duck Confit Bruschetta | Fig Jam, Watercress [DF]

Smoked Olive Tapenade Bruschetta | Italian & Spanish

UPGRADES

The Phoenix Meat & Cheese Board | Serves 60-80 | \$150

Baked Brie en Croute | Raspberry Preserves, Caramel Walnuts, Fresh

Baguette Slices, Grapes | Serves 40-60 | \$125

Lobster or Shrimp Roll | Lemon Chive Aioli, Buttered Roll \$4.5 per piece

Pork Belly Steam Bun | Granny Smith Apples, Radishes,

Yuzu Glaze | \$4.5 per piece

The Phoenix Slider | Prime Beef, Smoked Mozzarella, Caramelized Onions,

House Made Beer Mustard, Roasted Garlic Aioli, Pretzel Bun \$4.5 per piece

Chicken & Waffles | Sriracha Honey | \$4.5 Per Piece

Meatball Slider | House Red Sauce, Parmesan, Salsa Verde | \$4.5 per piece

Pork Wing | Bourbon BBQ Sauce, Scallions | \$4.5 Per Piece

Dips and Spreads | \$50 Each | Serves 30-40

Caramelized Onion Dip + Pita Chips

Cheddar Horseradish + Crostinis

Smoked Black Bean Dip + Grilled Pizza Dough

Buttermilk and Blue Cheese Dip + Pita Chips

DESSERTS: Peppermint Cookies | \$36 per dozen

Chefs Assorted Holiday Platters | \$42 per dozen

Menu Prices Do Not Include Service Charge or Sales Tax

HOLIDAY GATHERINGS

DINNER BY THE BITE

**Includes Your Choice of
THREE DINNER STATIONS**

\$42 Per Person or Order Ala Cart \$14 Per Station

DAS GERMAN

Mini Sauerkraut Balls | House Made Beer Mustard

Mini Bratwursts in a Puff Pastry | Beer Mustard

Oversized Soft Baked Pretzels | + Dipping Sauces

Wiener Schnitzel Sliders | Lettuce, Tomato, Onion, Roasted Garlic Aioli

German Potato Salad | Served in Mini Cups

AMERICAN FARE

Chicken and Waffles | Sriracha Honey

American Classic Slider

Bourbon BBQ Pork Wings

Mac N Cheese Bites

Saratoga Chips

RAW BAR

Shrimp Cocktail and Crab Legs | Chipotle Cocktail Sauce, Louis Sauce

LITTLE ITALY

Mini Meatball Sliders | Salsa Verde, Grana, Brioche

Toasted Grissinis | Wrapped with Prosciutto

Bruschetta | Truffle Goat Cheese and Hazelnut Honey

Grilled Artisan Flatbreads

MASHED POTATO BAR

Yukon Gold Potato Pureé + Whipped Sweet Potatoes

Toppings to Include: Sour Cream, Whipped Butter, Chorizo Sausage, Crispy Bacon, Horseradish Cream, Scallions, Cheddar Cheese, Cinnamon Butter, Candied Pecans

THE CARVER

Choice of Two Proteins Carved to Order

\$100 Chef Fee Per Chef

Smoked Ham with Bourbon Glaze

Herb Marinated Turkey Breast

Garlic and Horseradish Prime Rib

Bacon Wrapped Pork Loin

PASTA ACTION STATION

Made to Order Pasta Station to Include

\$100 Chef Fee Per Chef

Marinated Grilled Chicken, Italian Sausage+ House Marinara, Classic Alfredo, Basil Garlic Pesto

Peppers and Onions, Mushrooms, Asparagus, Spinach, Tomatoes,

Garlic, Asiago Cheese, Parmesan Cheese

Tri-Colored Tortellini, Penne, Fettuccini Pasta

HOLIDAY GATHERINGS

CLASSIC DINNER BUFFET

ONE SALAD | 2 ENTREÉS | 3 SIDES

\$42 Per Person

STARTERS

Charcuterie Board | White Cheddar Grissini's, Baguettes

SALAD | *Choice of One*

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

Harvest Salad | Phoenix Salad Blend, Granny Smith Apples, Dried Cranberries, Roasted Almonds, Goat Cheese Mousse, Brown Sugar Balsamic

Chopped Salad | Fresh Basil, Chickpeas, Parmesan, Crisp Romaine, Sieved Egg, Tomatoes, Balsamic Vinaigrette and Ranch Dressing

Caesar Salad | Grilled Garlic Croutons and Shaved Parmesan Cheese

ENTREES | *Choice of Two*

Each Additional Choice | \$5 Per Person

Faroe Island Salmon | White Wine Tomato Sauce

Flank Steak | Chimmichurri Sauce

Chicken Parmesan | House Marinara and Fresh Mozzarella

Grilled Chicken Breast | Thyme Chicken Au Jus

Bolognese | Penne Pasta

Coffee Rubbed Beef Short Rib | Braising Jus

SIDE DISHES | *Choice of Three*

Each Additional Choice | \$2 Per Person

Yukon Gold Potato Pureé

Winter Squash and Cabbage

Home Style Boursin Mashed Potatoes

Truffle Whipped Potatoes

Baby Glazed Carrots

Fried Red Skin Potatoes

Sautéed Brussels Sprouts

Grilled Asparagus | Fennel Pollen

Charred Broccolinim | Red Pepper

Sweet Potato Casserole | Candied Pecans

DESSERTS | *Additional \$6 Per Person*

Bite Sized Dessert Display

[Includes a Total of 1.5 Pieces Per Person]

Mini Chocolate Tuxedo Bites

Mini Chocolate Cheesecake Lollipops

Lemon Cream and Sugared Blueberries on an Edible Spoon

Peppermint Cookies

Ginger and Molasses Cookies

HOLIDAY GATHERINGS

BEVERAGE

HOSTED BY THE PERSON

Number of Hours	Beer + Wine	Tier 1 Liquor	Tier 2 Liquor	Tier 3 Liquor
1	\$14	\$16	\$19	\$22
2	\$19	\$21	\$24	\$27
3	\$23	\$25	\$28	\$31
4	\$26	\$28	\$31	\$34

HOSTED/CASH BAR BY THE DRINK

Price Per Drink:

\$4 Domestic Beer / \$5 Imported Beer / \$7 House Wines
\$7 Tier 1 Cocktail / \$8 Tier 2 Cocktail / \$10 Tier 3 Cocktail
\$3 Bottled Water, Soft Drinks

Tier 1 Liquor

Bacardi Rum, Jim Beam Bourbon, Canadian Club Whiskey, Dewar's Scotch, Beefeater Gin, Smirnoff Vodka, Cazadores Tequila

Tier 2 Liquor

Mt. Gay Rum, Makers Mark Bourbon, Jack Daniels Whiskey, Chivas Regal Scotch, Tanqueray Gin, Titos Vodka, Cazadores Tequila

Tier 3 Liquor

Appleton Rum, Woodford Reserve Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Hendricks Gin, Grey Goose Vodka, Patron Tequila

Domestic Beer: Yuengling, Bud Light

Imported Beer: Blue Moon, Stella Artois

House Wine: [\$32 per bottle] Canyon Road

Cabernet Sauvignon, Chardonnay, Pinot Grigio

House Champagne: [\$32 per bottle] Poema Cava

UPGRADES

Holiday Cocktail | \$3 Per Person

Cranberry Mojito, Hot Spiced Cider Cocktail, Candy Cane Martini

* Minimum of 20 People

Seasonal & Local Beer | *Choice of 2: \$5 Per Person*

Sam Adams, Christian Moerlein, Great Lakes, Mt. Carmel,

MadTree Brewery, Rhinegeist Brewery

**Limited Choices Available*

Reds

Celani Merlot | \$42

Estancia Heritage, Paso Robles | \$44

Intrinsic Red, Washington | \$34

Talbot Logan Pinot Noir | \$37

Cuaison Pinot Noir | \$41

Louis Martini Cabernet | \$35

Round Pond Kith&Kin Cabernet | \$48

Franciscan Merlot | \$36

Whites

Stag Leap Karia Chardonnay, Napa | \$41

Cuaison Chardonnay, Carneros | \$37

Talbot Kali Hart Chardonnay, Monterey | \$35

Whitehaven Sauvignon Blanc | \$37

Chateau St. Michelle Reisling | \$34

Santa Margherita Pino Grigio, Italy | \$34