

# PRIME

CINCINNATI

steak | seafood | wine

## Private Dining Dinner Menu

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[www.PrimeCincinnati.com](http://www.PrimeCincinnati.com)

*All Menus are priced per person unless otherwise noted.*

*Please feel free to ask for customizations as we want you and your guests to indulge in the Prime Cincinnati experience.*

# The Cincinnati 64

## Appetizers

Appetizers may be purchased separately. See Hors d'Oeuvres page for options.

## Salad Course

Host Selects One

**Caesar Salad** *Focaccia Croutons, Parmigiano Reggiano, Caesar*

**House Salad** *Mixed Greens, Carrot, Cucumber, Tomato, Red Onion, Croutons, Balsamic Vinaigrette*

**Baby Iceberg Salad** *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

## Entrée Course

Host Selects Three Proteins

**Vegetarian Pasta Prima Vera** added as a courtesy to all menus

**Vegan meals** also available upon prior request

**6oz Petite Certified Angus Filet**

**Berkshire Pork Chop** *Lightly Blackened, Mushroom Demi*

**Joyce Farms Chicken** *Pan Seared, Lemon-Thyme Jus*

**Verlasso Chilean Salmon** *Grilled, Herb Butter*

## Served With

Host Selects Two (Plated with Proteins)

**Roasted Shallot Mashed Potatoes**

**Loaded Tater Tots**

**Truffle Mac & Cheese**

**Lobster Mac & Cheese**

**Parmesan Risotto**

**Truffle Cream Corn**

**Grilled Asparagus** *Hollandaise*

**Grilled Broccolini**

**Bourbon Maple Bacon Brussel Sprouts**

**Sautéed Mushrooms**

## Dessert Course

Host Selects Two (Served Individually)

**Grippo's Pretzel Crusted Brownie** *Caramel Chip Ice Cream from Loveland Sweets*

**Key Lime Pie**

**New York Style Cheesecake**

# 6<sup>th</sup> Street 78

## Appetizers

Host Selects Two (Served on Table)

Shrimp Cocktail  
Premium Mini Crab Cakes  
Prime Meatballs  
Tomato Mozzarella Caprese  
Spinach & Boursin Stuffed Mushroom Caps  
Creamy-Spicy Crab Dip *with Tortilla Chips*

## Salad Course

Host Selects One

Caesar Salad *Focaccia Croutons, Parmigiano Reggiano, Caesar*  
House Salad *Mixed Greens, Carrot, Cucumber, Tomato, Red Onion, Croutons, Balsamic Vinaigrette*  
Baby Iceberg Salad *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

## Entrée Course

Host Selects Three Proteins

Vegetarian Pasta Prima Vera added as a courtesy to all menus

Vegan meals also available upon prior request

8oz Certified Angus Filet  
14oz Certified Angus Prime New York Strip  
Berkshire Pork Chop *Lightly Blackened, Mushroom Demi*  
Joyce Farms Chicken *Pan Seared, Lemon-Thyme Jus*  
Verlasso Chilean Salmon *Grilled, Herb Butter*

## Served With

Host Selects Two (Plated with Proteins)

Roasted Shallot Mashed Potatoes  
Loaded Tater Tots  
Truffle Mac & Cheese  
Lobster Mac & Cheese  
Parmesan Risotto  
Truffle Cream Corn  
Grilled Asparagus *Hollandaise*  
Grilled Broccolini  
Bourbon Maple Bacon Brussel Sprouts  
Sautéed Mushrooms

## Dessert Course

Host Selects Two (Served Individually)

Grippo's Pretzel Crusted Brownie *Caramel Chip Ice Cream from Loveland Sweets*  
Key Lime Pie  
New York Style Cheesecake

# The Walnut 86

## Appetizers

Host Selects Two (Served on Table)

Shrimp Cocktail  
Premium Mini Crab Cakes  
Prime Meatballs  
Tomato Mozzarella Caprese  
Spinach & Boursin Stuffed Mushroom Caps  
Creamy-Spicy Crab Dip *with Tortilla Chips*

## Salad Course

Host Selects One

Caesar Salad *Focaccia Croutons, Parmigiano Reggiano, Caesar*  
House Salad *Mixed Greens, Carrot, Cucumber, Tomato, Red Onion, Croutons, Balsamic Vinaigrette*  
Baby Iceberg Salad *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

## Entrée Course

Host Selects Three Proteins

Vegetarian Pasta *Prima Vera* added as a courtesy to all menus  
Vegan meal also available upon prior request

8oz Certified Angus Filet  
16oz Certified Angus Ribeye  
14oz Certified Angus Prime New York Strip  
Berkshire Pork Chop *Lightly Blackened, Mushroom Demi*  
Joyce Farms Chicken *Pan Seared, Lemon-Thyme Jus*  
Verlasso Chilean Salmon *Grilled, Herb Butter*  
Chilean Sea Bass *Lemon-Caper Sauce*

## Served With

Host Selects Two (Plated with Proteins)

Roasted Shallot Mashed Potatoes  
Loaded Tater Tots  
Truffle Mac & Cheese  
Lobster Mac & Cheese  
Parmesan Risotto  
Truffle Cream Corn  
Grilled Asparagus *Hollandaise*  
Grilled Brocolini  
Bourbon Maple Bacon Brussel Sprouts  
Sautéed Mushrooms

## Dessert Course

Host Selects Two (Served Individually)

Grippo's Pretzel Crusted Brownie *Caramel Chip Ice Cream from Loveland Sweets*  
Key Lime Pie  
New York Style Cheesecake

# The @580 110

## Appetizers

Host Selects Three (Served on Table)

Shrimp Cocktail  
Premium Mini Crab Cakes  
Prime Meatballs  
Tomato Mozzarella Caprese  
Spinach & Boursin Stuffed Mushroom Caps  
Artisanal Cheese & Charcuterie Tray  
Creamy-Spicy Crab Dip *with Tortilla Chips*

## Salad Course

Host Selects One

Caesar Salad *Focaccia Croutons, Parmigiano Reggiano, Caesar*  
House Salad *Mixed Greens, Carrot, Cucumber, Tomato, Red Onion, Croutons, Balsamic Vinaigrette*  
Baby Iceberg Salad *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

## Entrée Course

Host Selects Four Proteins

Vegetarian Pasta Prima Vera added as a courtesy to all menus  
Vegan meal also available upon prior request

8oz Certified Angus Filet  
16oz Certified Angus Ribeye  
14oz Certified Angus Prime New York Strip  
Berkshire Pork Chop *Lightly Blackened, Mushroom Demi*  
Joyce Farms Chicken *Pan Seared, Lemon-Thyme Jus*  
Verlasso Chilean Salmon *Grilled, Herb Butter*  
Chilean Sea Bass *Lemon-Caper Sauce*

## Served With

Host Selects Two (Plated with Proteins)

Roasted Shallot Mashed Potatoes  
Loaded Tater Tots  
Truffle Mac & Cheese  
Lobster Mac & Cheese  
Parmesan Risotto  
Truffle Cream Corn  
Grilled Asparagus *Hollandaise*  
Grilled Broccolini  
Bourbon Maple Bacon Brussel Sprouts  
Sautéed Mushrooms

## Dessert Course

Host Selects Three (Served Individually)

Grippe's Pretzel Crusted Brownie *Caramel Chip Ice Cream from Loveland Sweets*  
Key Lime Pie  
New York Style Cheesecake  
Fretboard Peanut-Butter-Cup Chocolate Cake

# Hors d'Oeuvres

All Hors d'Oeuvre Platters are portioned at 25 pieces or for 25 guests

It is always suggested to estimate a minimum of 2-3 portions per guest



Prime Meatballs <i>with House Marinara</i>	50
Spinach & Boursin Stuffed Mushroom Caps	50
Tomato Mozzarella Caprese	50
Premium Mini Crab Cakes	75
Baby Back BBQ Ribs	80
Tenderloin Tip Sliders <i>with Cajun Aioli, Onion Straws, Ciabatta</i>	90
Oysters <i>East, West, or Mingled</i>	120
Shrimp Cocktail <i>with Traditional Spicy Sauce</i>	150
Prosciutto Wrapped Scallops <i>with Ginger Hoisin Glaze</i>	175
Deviled Eggs <i>with Bacon and Truffle Oil</i>	100
Artisanal Cheese & Charcuterie	80
Fresh Seasonal Fruit Platter	70
Vegetable Platter <i>Grilled &amp; Chilled with Mediterranean Seasoning</i>	60
Creamy-Spicy Crab Dip <i>with Tortilla Chips</i>	85
Truffle Mac & Cheese	110
Lobster Mac & Cheese	160
Mini New York Style Cheesecake	32
Mini Key Lime Pie	32
Mini Grippo's Pretzel Crusted Brownies	32
Mixed Mini Desserts	32

Please feel free to make special requests

# Beverages

## All About Wine

As our logo suggest, at Prime Cincinnati we love wine! Whether you are a connoisseur or are beginning your adventure into to the wonderful world of wine, we encourage you to consider ordering a variety to pair specifically with your chosen menu items. In pairing your wine we can then present it tableside, during the courses of the meal adding an elegant touch and a note of attention to detail that will impress your guests.

Wine lists are updated frequently and will be attached separately.

## Host Bar Based on Consumption

### Priced Per Item Ordered

The options are plentiful with the host bar. You control the items served. For instance, you can restrict the bar to just beer and wine. Or you could choose one of our tiers below. You could put a time limit or dollar limit on the tab. It is entirely up to you. Drink tickets may also be considered.

**Premium Tier:** Absolut, Titos, Tanqueray, Bombay Sapphire, Maker Mark, Bulliet, Crown, Dewars, Patron Silver, Captain Morgan's, Bacardi, House Wines, and House Selection of Bottled Beer.

**Super Premium Tier:** Grey Goose, Belvedere, Chopin, Tanqueray 10, Hendricks, Basil Hayden's, Woodford Double Oak, Johnnie Walker Black, Chivas, Captain Morgan's, Bacardi, House Wines, and House Selection of Bottled Beer.

*Standard Mixers & Garnish Include: Coke, Diet, Sprite, Soda, Tonic, Cranberry, Orange Juice; Lemons, Limes, Oranges, Cherries*

## Beverage Packages

### Priced Per Person

**Non-Alcoholic Package \$5:** Soft Drinks, Juices, Tea, Iced Tea, and Drip Coffee

### Full Bar Packages

1-Hour		2-Hour		3-Hour	
Premium	24	Premium	34	Premium	49
Super Premium	27	Super Premium	37	Super Premium	52

*Standard Mixers & Garnish Include: Coke, Diet, Sprite, Soda, Tonic, Cranberry, Orange Juice; Lemons, Limes, Oranges, Cherries*

### Beer & Wine Only Packages

1-Hour		2-Hour		3-Hour	
B&W	20	B&W	30	B&W	40

*All Alcohol Packages include non-alcoholic beverages*