

PRIME

CINCINNATI

steak | seafood | wine

Private Dining Dinner Menu

Private Dining Sales Manager: Elise Lemen

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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 55

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 *set with Peppercorn Ranch & Balsamic Vinaigrette*

Greek Salad *Danish Feta, Red Onion, Tomatoes, Kalamata Olives, Cucumbers*

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

Entrée Course

Host Selects Three

Vegetarian Pasta added as a courtesy to all menus

6oz Petite Filet

8oz Prime New York Strip

Berkshire Pork Chop *with Chimichurri, Red Wine Demi Glace*

Garlic Shrimp OR Chicken *Parmesan, Baby Spinach, Grape Tomatoes, Spicy Lemon-Cream, Linguini*

Pasta Prima Vera *Cavatappi with House Marinara*

Grilled Scottish Salmon *with Herb Butter*

Served With

Host Selects Two (Served Family Style)

Roasted Shallot Mashed Potatoes

Loaded Jumbo Tater Tots

Truffle Mac & Cheese

Lobster Mac & Cheese

Parmesan Risotto

Truffled Cream Corn

Grilled Asparagus *with Chipotle Hollandaise*

Grilled Broccoli

Roasted Bourbon Maple Brussel Sprouts *with Sugar Cured Bacon*

Sautéed Mushrooms

Dessert Course

All Included (Served Family Style)

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

Key Lime Pie

New York Style Cheesecake

6th Street 67

Appetizers

Host Selects Two

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 *set with Peppercorn Ranch & Balsamic Vinaigrette*
Greek Salad *Danish Feta, Red Onion, Tomatoes, Kalamata Olives, Cucumbers*
Baby Iceberg Salad *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

Entrée Course

Host Selects Three

Vegetarian Pasta added as a courtesy to all menus
8oz Certified Angus Filet
14oz Certified Angus Prime New York Strip
Berkshire Pork Chop *with Chimichurri, Red Wine Demi Glace*
Pasta Prima Vera *Cavatappi with House Marinara*
Grilled Scottish Salmon *with Herb Butter*
Hawaiian Mero Sea Bass *with Lemon-Caper Sauce*

Served With

Host Selects Two (Served Family Style)

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

Dessert Course

All Included (Served Family Style)

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

The Walnut 77

Appetizers

Host Selects Two

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 *set with Peppercorn Ranch & Balsamic Vinaigrette*
Greek Salad *Danish Feta, Red Onion, Tomatoes, Kalamata Olives, Cucumbers*
Baby Iceberg Salad *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

Entrée Course

Host Selects Three

Vegetarian Pasta added as a courtesy to all menus
8oz Certified Angus Filet
16oz Certified Angus Ribeye
14oz Certified Angus Prime New York Strip
Berkshire Pork Chop *with Chimichurri, Red Wine Demi Glace*
Pasta Prima Vera *Cavatappi with House Marinara*
Grilled Scottish Salmon *with Herb Butter*
Hawaiian Mero Sea Bass *with Lemon-Caper Sauce*

Served With

Host Selects Two (Served Family Style)

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

Dessert Course

All Included (Served Family Style)

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

The @580 92

Appetizers

Host Selects Three

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 *set with Peppercorn Ranch & Balsamic Vinaigrette*
Greek Salad *Danish Feta, Red Onion, Tomatoes, Kalamata Olives, Cucumbers*
Baby Iceberg Salad *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

Entrée Course

Host Selects Three

Vegetarian Pasta added as a courtesy to all menus

8oz American Wagyu Filet
16oz Certified Angus Ribeye
14oz Certified Angus Prime New York Strip
Berkshire Pork Chop *with Chimichurri, Red Wine Demi Glace*
Pasta Prima Vera *Cavatappi with House Marinara*
Grilled Scottish Salmon *with Herb Butter*
Hawaiian Mero Sea Bass *with Lemon-Caper Sauce*

Served With

Host Selects Two (Served Family Style)

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

Dessert Course

All Included (Served Family Style)

Grippo's Pretzel Crusted Brownie *with Caramel Chip Ice Cream from Loveland Sweets*
Key Lime Pie
New York Style Cheesecake
Half Baked Chocolate Chip Cookie *with Vanilla Bean Ice Cream from Loveland Sweets*

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
BBQ Chicken Sliders <i>with House Made Cole Slaw</i>	75
Black & Bleu Sliders <i>with Horseradish Bleu Cheese</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
Fruit Platter	70
Vegetable Platter <i>Grilled or Fresh with Peppercorn Ranch & Balsamic Vinaigrette</i>	60
Crab Cocktail <i>with Water Crackers</i>	75
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

Host Options

The Host or Open Bar is based on what is ordered and applied to the host's bill

Non-Alcoholic Options Include: Soft Drinks, Juices, Tea, Iced Tea, Raspberry Iced Tea, & Drip Coffee

Alcoholic Options are Subject to Host Requests: It may be restricted to Beer & Wine only. Host may also choose a tier of liquor (well, premium, super premium) to accommodate their needs.

Packages

Priced Per Person

Non-Alcoholic \$3 Includes: Soft Drinks, Juices, Tea, Iced Tea, Raspberry Iced Tea, & Drip Coffee

1 Hour Full Bar

Premium 24
Super Premium 27

2 Hour Full Bar

Premium 34
Super Premium 37

3 Hour Full Bar

Premium 49
Super Premium 52

Hourly Bar includes: Liquor (Based on Tier), Domestic & Imported Bottled Beer, House Wine, Soft Drinks, Juices, Teas, & Drip Coffee

Premium Tier Includes: Absolut, Ketel One, Tanqueray, Bombay Sapphire, Makers, Bulliet, Crown, Dewars, Patron, Captain Morgans, Bacardi

Super Premium Tier Includes: Grey Goose, Belvedere, Chopin, Tanqueray 10, Hendricks, Basil Hayden's, Angel's Envy, Crown, Captain Morgans, Bacardi, Johnnie Walker Black, Chivas

1 Hour Beer & Wine

Premium 20

2 Hour Beer & Wine

Premium 30

3 Hour Beer & Wine

Premium 40

Beer & Wine includes: Domestic & Imported Bottled Beer, House Wine, Soft Drinks, Juices, Teas, & Drip Coffee

Domestic Beer: Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Blue Moon, Sam Adams, Yeungling, Becks NA

Imported Beer: Heineken, Amstel Light, Corona, Stella Artois, Stella Cidre, Duvel Belgium Golden Ale, &

Custom Wine Pairing

Utilize our Expertise: we can customize a wine pairing for each of your courses

OR

Enjoy the benefits of our Veleta Wines partnership: a Veleta Wine pairing for \$50 per person.

We will pair the different varietals Veleta has to offer with each of your courses.

Specialty Cocktail Package (\$8 in addition to other package)

Choose two of our signature cocktails to be a special addition to your bar service

Cucumber Crisp *Hendricks Gin, St. Germaine, Sour Mix, Soda with Fresh Cucumber & Lime*

Spicy Prime Rita *Don Julio Tequila, Cointreau, Sour Mix, Orange Juice, Fresh Muddled Jalapenos, Lime & a Float of Grand Marnier*

The Cincy @ 6th *Bourbon, Sweet Vermouth, Orange Bitters, Orange Twist*

Mandarin Pamartini *Mandarin Vodka, Pomegranate Liqueur, Triple Sec, Cranberry & Lemon Juice*

The Weasel *Tito's Vodka, Lemon Juice & Water*

Sour Bulleit *Bourbon, Lemon Juice, Simple Syrup & Splash of Sprite, Layered with House Cabernet*

Prosecco Poinsetta *Vodka, St. Germaine, Cranberry Juice, Finished with Prosecco*

Photographic Memories *Bacardi, Captain Morgan, Malibu, Orange Juice, Grenadine with a Float of Blue Curacao*

Scotch, Bourbon, & After Dinner Drinks \$50

\$25 if in addition to other package or open host bar

Liqueurs Included: Baileys, Kahlua, Frangelico, Courviosier VSOP

Ports Included: Fonseca Ruby, Taylor Fladgate 10, Taylor Fladgate 20

Bourbon Included: Jefferson Reserve, Woodford Double Oaked

Scotch (Choose 3):

Glenmorangie Extremely Rare, Glenfiddich 15

Glenlivet 18

Oban 14

Lagavulin 16

Macallan 18

Glenmorangie Original

Glenfiddich 12

Glenfiddich 15

Glenlivet 12

Laphroaig 10

Macallan 12

Balvenie 12 Double Wood