



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

# Events & Parties



## Food

deSha's is known for savory American cuisine. The menu features classic fare expertly prepared by Chef Thom Milliken, who has been executive chef with Tavern Restaurant Group for fourteen years, and a local chef for over twenty-five.

## Drink

We offer a wide variety of imported, local, domestic and craft beers. In addition, we have a top-notch list of small batch and single barrel bourbons, single malt scotches, wines and specialty cocktails. If you're looking for something unique, our trained staff can work with you to create a specialty tasting for your event.

## Hospitality

deSha's has five private rooms that are perfect for a variety of events and special occasions. We are passionate about providing you and your guests with an excellent dining experience in a warm and comfortable setting.

For your presentation needs, we offer a complimentary easel stand, Wireless Internet, projection screen, HDMI cord to stream from your laptop to our 64" high definition TV.

## Party Professionals

Our event coordinator, Tina Morris, has helped guests create memories for over 15 years. She will assist with every detail and guide you through the menu selection process to help you plan an unforgettable event.

## Contact Information

**deSha's**  
11320 Montgomery Rd.  
Cincinnati, Ohio 45249  
Phone: 513-247-9933

**Tina Morris**  
Sales & Events Coordinator  
Direct Line: 513-505-6212  
tmorris@dinetrg.com

## Directions

### From I-275

Take I-275 to Exit 50 Montgomery Rd. North. Follow Montgomery Rd. North, turn right into the Harper's Point complex and follow the street signs to the parking lot of deSha's.

### From I-75 or I-71

Take either I-75 or I-71 to I-275 East to Exit 50 Montgomery Road North, turn right into the Harper's Point complex and follow the street signs to the parking lot of deSha's.

# Guidelines

## Menu Selection

We request a pre-set menu with a maximum of 3 entrée selections for parties over 20. We ask that the menu selections are finalized 2 weeks prior to your event. We are not limited to the menus enclosed in this packet. Our team is happy to work with you to create a unique menu for your special occasion.

In order to ensure a quality guest experience, parties over 30 with a pre-set menu, will be asked to provide the quantities of each entrée selection prior to the event. Buffet-style events only will require a final guest count prior to your event date.

The best time to call our event coordinator to discuss and finalize details is Monday-Friday from 9am-5pm.

***Please note that the menu and pricing are subject to change.***

## Deposit & Cancellation Policy

You will be asked to provide a credit card upon booking your event. The card on file will not be used for payment unless requested in advance. If your event is cancelled within 14 days of the scheduled event date, a \$100 cancellation fee will be charged to your credit card for the Rookwood Room. All other room cancellations within 14 days prior to your event will be charged \$200. All parties scheduled in the month of December require a 30 day notice for a cancellation. Should you cancel within 30 days prior to your event, a \$200 cancellation fee will be charged to the credit card on file. Cancellations made on the date of the event will result in the full food & beverage minimum being charged to the credit card on file or the cancellation fee whichever is greater. Multiple room reservations may require an extended cancellation notice.

We ask that all cancellations be communicated directly to our event coordinator, Tina Morris between the hours of 9am-5pm, Monday through Friday.

## Guaranteed Guest Count

To ensure the most efficient and memorable experience, we request a guaranteed guest count 3 business days prior to your event. This figure will be considered the minimum for billing purposes. Should your guest count exceed your guarantee, final billing will be based on the actual number of guests in attendance.

## Payment

We accept all major credit cards. (Visa, MasterCard, American Express, Discover)

An itemized check will be presented for payment in full at the conclusion of your event. We recommend a single bill for all private parties, but will accommodate separate checks. Separate checks should be requested prior to your event, with the understanding that extra time will be needed to prepare the checks and complete all transactions.

If your event is tax-exempt, please provide a blanket certificate of exemption prior to your function. We cannot accept personal checks but will accept a check from an organization or company if arrangements are made in advance.

Please note that Ohio Sales Tax of 7% and a gratuity of 18% will be added to your check.

# Private Dining Rooms

Virtual Room tours are available on our website at [deshas.com/cincinnati/private-dining](https://deshas.com/cincinnati/private-dining).

## Capacities

Our round and rectangular tables will seat 6 comfortably or tables can be put together to seat larger groupings. Room charges and food & beverage minimums vary.

Private Room	Reception	Buffet	Seated
Nicholson's Room	60	36	50
Rookwood Room	24		24
Nicholson's/Rookwood	75	70	70
Nicholson's/Rookwood/Hearth	140	105	125
The Grille	125	100	100
Entire Restaurant	250	175	229
The Polo Bar	50/60	32	38

## Non-Private Group Areas

Space	Reception	Buffet	Seated
Hearth	70	50	55
Atrium	60	54	54

# Appetizer, Dessert & Beverage

## Appetizers

Priced to serve 12 people.

### Cold

- Shrimp Cocktail (30pcs) \$60
- Beer Cheese with Soft Pretzel Sticks \$40
- Fruit Tray \$40
- Vegetable Tray with Ranch Dip/Hummus \$40
- Mozzarella, Tomatoes, Pepperoni Skewers (24pc) \$40
- Cheese Board/Crackers \$45

### Bruschetta

- Herb Goat Cheese, Pico de Gallo, Scallions(24pcs) \$36
- Pimento Cheese, Bacon, Scallions, (24pcs) \$40

### Hot

- Crab Stuffed Mushrooms (24pcs) \$45
- Spinach & Artichoke Bake/Tortilla Chips \$45
- Mini Crab Cakes (24pcs) \$60
- Spinach Bacon Flatbread, (32pcs) \$45
- Pepperoni Flatbread (32pcs) \$45
- Margherita Flatbread (32pcs) \$40
- Marinara Meatballs (30pcs) \$45
- Southern Fried Chicken Tenders (24pcs) \$40
- Chicken & Andouille Sausage Spring Rolls (30pcs) \$45
- Prime Rib Sliders with Horseradish Sauce \$2.95/Slider
- BBQ Pork Sliders, Cole Slaw \$2.95/Slider

## Dessert

All banquet desserts are petite portions.

### NY Style Cheesecake \$3.95

Served with Caramel Sauce

### Crème Brulee \$3.50

Rich, Creamy, Vanilla Custard

### deSha's Bead Pudding \$3.50

Custard Based-Bread Pudding, Whiskey Sauce, Raisins and Whipped Cream

### Dessert Trays

Chef's Choice Of a Variety of 30 Bite-Sized Selections \$45

30 Piece Chocolate Chip Cookie Tray \$30

30 Piece Frosted Brownie Tray \$35

### The Brownie Fix \$3.50

A Warm Chocolate Fudge Brownie Topped with Hot Fudge Sauce, Whipped Cream & Pecans

## Beverage

Customized alcoholic beverage packages are also available.

### Draft Beer

- 14 oz. Imported \$5.25
- 20 oz. Imported \$6.25
- 14 oz. Domestic \$3.00
- 20 oz. Domestic \$4.00

### House Liquor

Mixed Drinks \$6.00

### Bottled Beer

- Imported and Handcraft \$4.00 - \$4.75
- Domestic \$3.50- \$4.00

### House Wines

Merlot, Cabernet, Chardonnay, White Zinfandel  
Glass \$6.00 Bottle \$22.00

# Breakfast Buffets

## The Continental

\$8.95 per guest | \$4.95 ages 12 & under

Fresh Seasonal Fruit

Assortment of Breakfast Pastries

Fresh-Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas

## deSha's Daybreak Breakfast

\$13.95 per guest | \$6.95 ages 12 & under

Requires a minimum of 20 guests.

### Scrambled Eggs, Egg Casserole or Vegetable Quiche

Home Fries

### Applewood Smoked Bacon & Sausage Links

Assorted Pastries

Fresh Cut Fruit

Coffee / Tea / Juice

### Enhancements

**Smoked Salmon & Bagels, Cream Cheese, Capers, Red Onions**

\$90 Platter/ Serves 20

### French Toast Casserole

\$45 pan/ Serves 25

### Biscuits and Goetta Gravy

\$2.95 per person

### Cranberry and Pecan Salad

Feta, Mixed Greens, Orange Cranberry Splash

Dressing

\$1.00 per person

### Gouda Mac and Cheese

Rotini pasta with smoked gouda cream sauce

\$1.00 per person

### Beverage Additions

**Mimosas \$6.00 Bloody Mary \$8.00 Champagne Punch Bowl \$65**



# Lunch Buffet Selections

Minimum of 20 Guests | Please select one plan for your group.  
Includes non-alcoholic beverage with complimentary refills and Saratoga chips with BBQ sauce.

## Sandwich Buffet

\$14.50 per person | \$6.95 ages 12 & under

### Turkey Bacon Sandwich

Cheddar Cheese, Basil Mayo on Focaccia Bread

### Chicken Salad Croissant

Lettuce and Tomatoes

### Italian Hoagie

Pepperoni, Ham, Provolone, Lettuce, Red Onion, Italian Dressing

## Sandwich Wrap Buffet

\$14.50 per person | \$7.50 ages 12 & under

### Roast Beef Wrap

with Provolone, Mozzarella, Romaine Lettuce, Caesar Dressing

### Ham & Swiss Wrap

with Lettuce, Tomato, Dijon Mayo

### Turkey Bacon Wrap

with Cheddar Cheese, Lettuce, Tomato, Ranch Dressing

### Pick Two Sides | Add third for \$1.00

Cole Slaw, Tavern Salad, Pasta Salad, Fruit Salad,  
Tomato Basil Soup, Smoked Gouda Mac and Cheese

## Add a Dessert Tray

Chef's Choice of a variety of 30 bite-sized selections \$45

30-piece Chocolate Chip Cookie Tray \$30

30-piece Frosted Brownie Tray \$35

## Beverage Additions

**Mimosas** \$6.00 **Bloody Mary** \$8.00 **Champagne Punch Bowl** \$65

# Hot Lunch Buffet

\$16.95 per person | \$8.95 ages 12 & under

**Please Choose Two Entrees**

**Buttermilk Fried Chicken**

**Breaded Atlantic Haddock**

**Beef Pot Roast**

**Grilled Chicken Breast**

with Dijon Herb Sauce

**Blackened or Grilled Tilapia**

with Pico de Gallo or Lemon Butter Parsley Sauce

**Meat Loaf**

with BBQ ketchup glaze

**Smoked Gouda Rotini**

with Chicken & Bacon

**Roasted Pork Loin**

with Apple Bourbon Glaze

**London Broil**

with Zinfandel Bordelaise (\$1.95 per person)

**Vegetarian Option Available**

## Sides

Tavern Salad, Mashed Potatoes, Seasonal Vegetable,  
Cornbread, and Honey Butter

## Add a Dessert Tray

Chef's Choice of a variety of 30 bite-sized selections \$45

30-piece Chocolate Chip Cookie Tray \$30

30-piece Frosted Brownie Tray \$35

## Beverage Additions

**Mimosas \$6.00 Bloody Mary \$8.00 Champagne Punch Bowl \$65**



# Dinner Buffet

Minimum of 20 guests. Each plan includes non-alcoholic beverage with complimentary refills, corn bread and honey butter. Please select one plan for your group.

## Plan A

\$24.95 per Guest | \$11.95 ages 12 & under

Select two entrée's & three side dishes

## Plan B

\$27.95 per Guest | \$13.95 ages 12 & under

Select three entrée's & three side dishes

## Plan C

Classic Family Style

Select Plan A or B buffet selections

## Entrées

**Fried Fish** - Hand Breaded Atlantic Haddock

**London Broil** - Topped with Zinfandel Bordelaise

**Grilled Chicken Breast** - Dijon Herb Sauce

**Lemon Caper Salmon** - Pan Seared with a Lemon Caper Dill Sauce

**Smoked Gouda Rotini** - Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers, (Vegetarian Option Available)

**Blackened or Grilled Tilapia** - Topped with Pico de Gallo or Lemon Butter

**Tuscan Chicken** - Spinach, Roasted Red Pepper, Smoked Gouda, Zinfandel Bordelaise

**Beef Pot Roast** - Carrots, Onions, Celery, Zinfandel Bordelaise

**Roasted Pork Loin** - Apple Bourbon Glaze

**Beef Tenderloin Tips** - Mushrooms, Zinfandel Bordelaise (add \$1.95 pp)

## Enhancements

Additional \$10.00 per person

Prime Rib Carving Station with Horseradish Sauce

## Sides

Tavern Salad  
House Salad  
Caesar Salad

Country Green Beans  
Mashed Potatoes  
Herb Rice

Gouda Mac & Cheese  
Roasted Garlic Potatoes  
Cheddar Cheese Grits

Seasonal Vegetables  
Chopped Salad (Add \$1.50)  
Spinach Salad (Add \$1.50)

\* Sirloin, Filet and Mixed Grill of Beef Medallions are cooked to Medium Temperature.

# Plated Lunch

Please note that in order to ensure a quality guest experience, we request a pre-set menu with a maximum of 3 entrée selections for parties over 20 guests. We request the quantity of each menu item selected, prior to your event for parties over 30. We ask that you inform us of any dietary requests in advance. Each meal includes non-alcoholic beverage with complimentary refills.

*Please select 3 items from any of the categories below.*

## Salads

### Chicken Cranberry Salad

Grilled Chicken, Mixed Greens, Dried Cranberries, Blue Cheese Crumbles, Sweet Roasted Pecans, Orange Cranberry Splash \$13.95

### Chicken Salad Plate with Fresh Fruit

Chicken Salad, Fresh Fruit, Berries & Corn Bread \$13.95

### Grilled Salmon Salad

Mixed Greens, Tomatoes, Almonds, Feta, Balsamic Vinaigrette \$ 15.95

## Entrées

### Buttermilk Fried Chicken

Boneless Chicken Breast, Bacon Pan Gravy, Country Style Green Beans & Mashed Potatoes \$12.95

### Fish-n-Chips

Hand-Breaded Atlantic Haddock, Tartar Sauce & Fries \$ 13.95

### 5 oz. Sirloin Steak\*

Grilled To Medium, Zinfandel Bordelaise, Garlic Roasted Potatoes, Fresh Vegetable \$21.95

### Smoked Gouda Rotini

Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers \$13.95  
(Vegetarian Option Available \$11.95)

### Lemon Caper Salmon

Pan Seared, Mashed Potatoes & Fresh Vegetable \$15.95

### Roasted Pork Loin

Apple Bourbon Glaze, Mashed Potatoes & Seasonal Vegetables \$13.95

# Sandwiches

Each meal includes non-alcoholic beverage with complimentary refills.

## **Pulled Pork on a Brioche Bun**

Maker's Mark BBQ Pulled Pork, Cole Slaw, Fries \$12.95

## **Chicken Salad on a Flaky Croissant**

Lettuce, Tomato & Fresh Fruit \$11.95

## **All American Burger on a Brioche Bun**

1/2 Pound Burger Cooked Medium, Cheddar Cheese, Fries \$12.50

## **Classic Club**

Turkey, Ham, Bacon, Lettuce, Tomato, Basil Mayonnaise on  
Whole Wheat Bread, Fries \$13.95

## **Veggie Burger on a Brioche Bun**

Pepper Jack Cheese, Pico de Gallo & Fresh Fruit \$11.95

## **Add a Side Salad**

**House Salad:** Mixed Greens, Almonds, Feta Cheese, Croutons, Balsamic  
Vinaigrette \$2.95

**Caesar Salad:** Romaine Hearts, Croutons, Parmesan, Caesar Dressing \$2.95

**Chopped Salad:** Iceberg Lettuce, Tomato, Bacon Crumbles, Blue Cheese Dressing  
\$3.95

# Plated Dinner

Please note that in order to ensure a quality guest experience, we request a pre-set menu with a maximum of 3 entrée selections for parties over 20 guests. We request the quantity of each menu item selected, prior to your event for parties over 30. We ask that you inform us of any dietary requests in advance. Each meal includes a non-alcoholic beverage with complimentary refills, salad, cornbread & honeybutter.

## Salad

House Salad

*(Mixed Greens, Feta, Tomatoes, Carrots & Croutons)*

## Entrées

Please select 3 items.

### Maker's Mark Mac & Cheese

Maker's Mark Pulled Pork over Gouda Mac & Cheese \$18.95

### Grilled Chicken with Dijon Herb Sauce

Mashed Potatoes, Seasonal Vegetable \$21.95

### Sirloin Steak \*

Zinfandel Bordelaise, Rosemary Mushrooms, Garlic Roasted Potatoes, Seasonal Vegetable

5 oz. \$24.95 or 10 Oz. \$29.95

### Pan Seared Lemon Caper Salmon

Lemon Caper Dill Sauce, Mashed Potatoes, Seasonal Vegetable \$24.95

### Smoked Gouda Rotini

Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers \$20.95

Vegetarian Option Available \$17.95

### Tuscan Chicken\*\*

Spinach, Roasted Red Pepper, Smoked Gouda, Zinfandel Bordelaise Sauce, Mashed Potatoes \$21.95

### 10 Oz. Prime Rib\*\*

Horseradish Sauce, Mushroom Caps, Au Jus, Mashed Potatoes \$29.95

### Buttermilk Fried Chicken

Mashed Potatoes, Bacon Pan Gravy, Seasonal Vegetable \$19.95

### Roasted Pork Loin

Apple Bourbon Glaze, Mashed Potatoes, Seasonal Vegetable \$23.95

### Beef Tenderloin Tips

Mushroom and Zinfandel Bordelaise, Mashed Potatoes, Seasonal Vegetable \$24.95

### Filet Mignon \*

Garlic Butter, Mashed Potatoes, Seasonal Vegetable \$32.95

### Filet Mignon & Grilled Shrimp\*

Garlic Butter, Mashed Potatoes, Seasonal Vegetable \$36.95

### Mixed Grill of Filet Mignon and Dijon Herb Chicken\*

Mashed Potatoes, Seasonal Vegetable \$35.95