

deSha's

AMERICAN TAVERN





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 sixteen 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, and an HDMI cord to stream from your laptop to our 64" high definition TV.

Party Professionals

Our event coordinator, Tina Morris, has helped our guests create memories for over 17 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 Road North. Follow Montgomery Road 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 and a color-coded place card 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.

Booking & 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 \$50 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 \$150. 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 and fees.

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 20% will be added to your check.

Private Dining Rooms

Virtual Room tours are available on our website at deshas.com/cincinnati/private-parties.

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	80	70	70
Nicholson's/Rookwood/Hearth	140	105	125
The Grille	125	100	100
Entire Restaurant	250	175	229
The Polo Bar	50/60	30	32

Semi-Private Group Areas

Space	Reception	Buffet	Seated
Hearth	70	50	55
Atrium	60	54	54
Mezzanine	36	28	40

Appetizers & Desserts

Appetizers

Priced to serve 12 people

Cold

- *Shrimp Cocktail (30 pcs) \$60
- *Beer Cheese with Soft Pretzel Sticks \$40
- *Vegetable Tray with Ranch Dip/Hummus \$40
- *Fruit Tray \$40
- *Mozzarella, Tomato, Pepperoni Skewers (24pcs) \$40
- *Cheese Board/Crackers \$45
- *Bruschetta with Herb Goat Cheese, Pico de Gallo, Scallions (24pcs) \$36

Hot

- *Crab Stuffed Mushrooms (24pcs) \$45
- *Spinach & Artichoke Bake with Tortilla Chips \$45
- *Traditional Dry-Rubbed Chicken Wings (35 pcs) \$45-served with Buffalo/BBQ sauce
- *Boneless Chicken Wings (50 pcs) \$45-served with Buffalo/BBQ sauce
- *Mini Crab Cakes (24pcs) \$75
- *Marinara Meatballs (30pcs) \$45
- *Chicken & Andouille Sausage Spring Rolls (30pcs) \$45
- *BBQ Pork Sliders, Cole Slaw \$2.95/Slider
- *Prime Rib Sliders with Horseradish Sauce \$2.95/Slider
- *Vegetable Egg Rolls/Sweet Chili Sauce (30pcs) \$45
- *Baked Goat Cheese Marinara/Naan Bread \$45

Signature Flatbreads (32pcs):

- * Margherita \$40
- *Spinach Bacon \$45
- *Pepperoni Flatbread \$45

Desserts

Petite portions, \$4 per serving-choose one of the options

- ***Deep Dish Chocolate Chip Cookie:** freshly-baked cookie topped with vanilla ice cream, caramel & chocolate
- ***deSha's Bread Pudding:** custard-based bread pudding, whiskey sauce, raisins & whipped cream
- ***Brownie Fix:** a warm chocolate fudge brownie topped with hot fudge sauce, whipped cream & pecans
- ***Crème Brulee:** rich, creamy vanilla custard, with seasonal berries

Dessert Trays & Pans

- *Chef's Choice of a Variety of 30 Bite-Sized Selections \$50
- *30 Piece Chocolate Chip Cookie Tray \$35
- *24 Piece Brookie Tray \$40
- *Peach Cobbler/Caramel Sauce & Whipped Cream (pan-serves 25) \$65

Breakfast Buffets

deSha's Daybreak: *requires a minimum of 20 guests*

\$15 per person/\$8 ages 12 and under

Egg & Cheddar Breakfast Casserole

Home Fries

Applewood Smoked Bacon

Warm Biscuits and Honey Butter

Fresh Cut Seasonal Fruit

Coffee/tea/orange juice/milk

deSha's Sunrise: *requires a minimum of 20 guests*

\$15 per person/\$8 ages 12 and under

Crustless Vegetable Quiche

Cranberry & Pecan Salad, blue cheese, mixed greens, orange cranberry splash dressing

Fruit Salad

Belgian Waffles, maple syrup, strawberries, whipped cream

Coffee/tea/orange juice/milk

The Continental deSha's

\$9 per person/\$5 ages 12 and under

*Warm Biscuits & Honey Butter

*Fresh Cut Fruit

*Fresh brewed coffee and a selection of hot tea

Breakfast Buffet Additions

*Quiche Lorraine, swiss cheese, bacon, eggs: \$40 half pan serves 12, \$75 full pan serves 30

*Garden quiche, tomatoes, spinach, broccoli, cheddar, eggs: \$40 half pan serves 12, \$75 Full pan serves 30

*Pastries: \$30, serves 30

*Glazed Donut Bites: \$10, serves 30

*Smoked Salmon Platter, assorted bagels, cream cheese, capers, red onions: \$120 Platter/serves 20

*Creme Brulee French Toast: \$40 half pan serves 12, \$75 full pan serves 30

*Gouda Mac & Cheese: \$40 half pan/serves 20, \$75 whole pan serves 40

*Cranberry & Pecan Salad, blue cheese, mixed greens, orange cranberry splash: \$35 a bowl

*Strawberry spinach salad, spinach, goat cheese, candied pecans and sherry vinaigrette: \$45 a bowl

*Cornbread & honey butter: \$3 a loaf

Fun Beverage Additions

*Mimosas \$6

*Bubbles & Berries Cocktail \$7: *prosecco, orange juice, berries*

*Bloody Marys \$7

*Champagne Punch Bowl with Frozen Berry Ring \$65: *28-4oz servings*

*Mimosa Punch Bowl with Orange Juice Frozen Ring \$65: *28-4oz servings*



Lunch Buffet Selections

Minimum of 15 guests for a sandwich buffet.

Includes non-alcoholic beverage with complimentary refills and Saratoga Chips with BBQ sauce.

Sandwich Buffet

\$15.50 per person, \$8 ages 12 & under, free for ages 3 and under

The buffet comes with a variety of 3 Sandwiches:

*Turkey Bacon Club, Cheddar Cheese, Lettuce, Tomato, Basil Mayo on Focaccia Bread

*Chicken Salad Croissant, Lettuce and Tomato

*Pulled Pork Sliders, Served with Coleslaw on the side

Substitutions: The above sandwiches are the most popular, but if you want to replace ONE, alternatives are:

*Veggie Wrap, Goat cheese, Roasted Vegetables, Mixed Greens & Arugula

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

*Roast Beef Slider, Swiss Cheese, Lettuce, Horseradish Sauce

*Egg Salad BLT Slider, Lettuce, Tomato

*Fish Sliders, lightly-breaded haddock, tartar sauce, lettuce,
pickle, mini brioche bun

Pick 2 Side dishes

Coleslaw | Tossed Green Salad with mixed greens, carrots, grape tomatoes, croutons, choice of ranch/balsamic vinaigrette dressing | Fruit Salad | Gouda Mac & Cheese | Tomato Basil Soup | Potato Salad | Pasta Salad

Add a third side dish for \$2 per person

Add a Dessert Tray or Pan

*Chef's Choice of a Variety of 30 Bite-Sized Selections \$50 *30 Piece Chocolate Chip Cookie Tray \$35

*24 Piece Brookie Tray \$40 *Peach Cobbler/Caramel Sauce & Whipped Cream (pan-serves 25) \$65

Fun Beverage Additions

*Mimosas \$6 *Bubbles & Berries Cocktail \$7: prosecco, orange juice, berries *Bloody Marys \$7

*Champagne Punch Bowl with Frozen Berry Ring \$65: 28-4oz servings

*Mimosa Punch Bowl with Orange Juice Frozen Ring \$65: 28-4oz servings

Vegetarian options available upon request

Hot Lunch Buffet

*\$17.50 per person | \$9 ages 12 & under
includes non-alcoholic beverages & cornbread*

Please Choose Two Entrees

Buttermilk Fried Chicken

Boneless Chicken Breast with Bacon Pan Gravy

Smoked Gouda Rotini

Grilled Chicken, Bacon, Broccoli, Green Onion, Red Peppers

Grilled Chicken Piccata

with Lemon Caper Piccata Sauce

Blackened or Grilled Tilapia

with Pico de Gallo or Lemon Butter Parsley Sauce

Fried Fish

Hand-breaded Atlantic Haddock

Parmesan Crusted Haddock

with Lemon Aioli

Roasted Pork Loin

with Apple Bourbon Glaze

Beef Pot Roast

with Carrots, Onions, Celery, Zinfandel Bordelaise

Meatloaf

with BBQ Ketchup Glaze

London Broil

with Zinfandel Bordelaise (\$1.95 per person)

Vegetarian Option Available

Sides

Tossed Green Salad | Redskin Mashed Potatoes | Seasonal Vegetables | Cornbread & Honey Butter

Add a Dessert Tray or Pan

*Chef's Choice of a Variety of 30 Bite-Sized Selections \$50 *30 Piece Chocolate Chip Cookie Tray \$35
*24 Piece Brookie Tray \$40 *Peach Cobbler/Caramel Sauce & Whipped Cream (pan-serves 25) \$65

Fun Beverage Additions

*Mimosas \$6 *Bubbles & Berries Cocktail \$7: prosecco, orange juice, berries *Bloody Marys \$7
*Champagne Punch Bowl with Frozen Berry Ring \$65: 28-4oz servings
*Mimosa Punch Bowl with Orange Juice Frozen Ring \$65: 28-4oz servings

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 Dressing \$14

Chicken Salad Plate with Fresh Fruit

Chicken Salad, Fresh Fruit & Cornbread \$14

Grilled Salmon Salad

Mixed Greens, Tomatoes, Almonds, Feta, Balsamic Vinaigrette \$16

Entrées

Buttermilk Fried Chicken

Boneless Chicken Breast, Bacon Pan Gravy, Country Style Green Beans & Redskin Mashed Potatoes \$14

Grilled Chicken Piccata

Lemon Caper Piccata Sauce, Redskin Mashed Potatoes & Seasonal Vegetables \$14

Smoked Gouda Rotini

*Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers \$17
(Vegetarian Option Available \$14)*

Fish & Chips

Hand-Breaded Atlantic Haddock, Tartar Sauce, Cole Slaw & Fries \$14

Lemon Caper Salmon

Pan Seared, Redskin Mashed Potatoes & Fresh Vegetable \$16

Parmesan Crusted Haddock

Lemon Garlic Aioli, Redskin Mashed Potatoes & Seasonal Vegetables \$15

5 oz. Sirloin Steak*

Grilled To Medium, house-made steak sauce, Garlic Roasted Potatoes, Fresh Vegetables \$19

Sandwiches

Maker's Mark BBQ Pulled Pork: *Cole Slaw, Toasted Brioche Bun, Chips \$13*

Chicken Salad on a Flaky Croissant: *Lettuce, Tomato, Fresh Cut Fruit \$12.50*

All-American Burger: *Cooked Medium, Cheddar Cheese, Brioche Bun, Fries \$13*

Turkey Bacon Club: *Bacon, Cheddar, Lettuce, Tomato, Basil Mayo, Focaccia Bread, Chips \$14*

Veggie Burger: *Pepper Jack, Pico de Gallo, Brioche Bun & Fresh Cut Fruit \$12*

Garden Quiche: *Tomato, Broccoli, Spinach, Cheddar & House Salad \$12.50 (plate count only)*

***Add a Side Salad:** *Mixed Greens, Feta Cheese, Croutons, Balsamic Vinaigrette \$3*

Dinner Buffet

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

Plan A

\$26 per Guest | ages 12 & under: \$13 | ages 3 & under: free

select 2 entrées & 3 side dishes

Plan B

\$29 per Guest | ages 12 & under: \$14 | ages 3 & under: free

select 3 entrées & 3 side dishes

Entrées

Buttermilk Fried Chicken - Boneless Chicken Breast, Bacon Pan Gravy

Grilled Chicken Piccata - Lemon Caper Piccata Sauce

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

Smoked Gouda Rotini - Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers

(Vegetarian Pasta Entrées Available Upon Request)

Fried Fish - Hand Breaded Atlantic Haddock

Parmesan Crusted Haddock - Lemon Aioli

Salmon - Pan Seared with a Lemon Caper Dill Sauce

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

Roasted Pork Loin - Apple Bourbon Glaze

***London Broil** - Topped with Zinfandel Bordelaise

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

Braised Beef Short Ribs - Horseradish Tomato Gravy

Enhancements

Additional \$10.00 per person

Prime Rib Carving Station with Horseradish Sauce*

Sides

House Salad | Caesar Salad | Country Green Beans w/Bacon | Fresh Seasonal Vegetables | Herb Rice

Redskin Mashed Potatoes | Gouda Mac & Cheese | Roasted Garlic Potatoes | Roasted Tomato & Scallion Couscous

(Add \$2): Chopped Salad | Spinach Salad | Roasted Potato & Brussels Sprout Hash | Loaded Roasted Garlic Potatoes

Casual Night Buffet

*No Substitutions | \$21 per person | ages 12 & under \$11 | ages 3 & under: free
includes non-alcoholic beverage with complimentary refills*

Entrees: BBQ Pulled Pork Sliders | Buttermilk Fried Chicken & Country Gravy

Sides: Gouda Mac & Cheese | Cornbread & Honey Butter

Tossed Green Salad - Mixed Greens, Carrots, Grape Tomatoes, Croutons, with Ranch /Balsamic Vinaigrette Dressing
-see Appetizers & Desserts page to complete your menu-

* London Broil is cooked to Medium Temperature.

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 and color-coded place cards, 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 & honey butter.

House Salad

(Mixed Greens, Feta, Tomatoes, Croutons & Balsamic Vinaigrette)

Entrées

Please select 3 items:

Buttermilk Fried Chicken

Redskin Mashed Potatoes, Bacon Pan Gravy, Country Green Beans \$22

Grilled Chicken Piccata

Lemon Caper Piccata Sauce, Redskin Mashed Potatoes, Seasonal Vegetables \$22

Tuscan Chicken* - plate count required

Spinach, Roasted Red Pepper, Smoked Gouda, Zinfandel Bordelaise, Redskin Mashed Potatoes \$22

Smoked Gouda Rotini

Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers \$21
Vegetarian Option Available \$18

Pan Seared Lemon Caper Salmon

Lemon Caper Dill Sauce, Redskin Mashed Potatoes, Seasonal Vegetable \$27

Parmesan Crusted Haddock

Lemon Aioli, Redskin Mashed Potatoes, Seasonal Vegetables \$22

Maker's Mark Mac & Cheese

Maker's Mark Pulled Pork over Gouda Mac & Cheese \$19

Braised Beef Short Ribs

Horseradish Tomato Gravy, Mashed Potatoes, Seasonal Vegetables \$26

Sirloin Steak*

House-made Steak Sauce, Garlic Roasted Potatoes, Seasonal Vegetables 5oz. \$22 | 10oz. \$29

10 Oz. Prime Rib* - plate count required

Horseradish Sauce, Mushroom Caps, Au Jus, Redskin Mashed Potatoes \$30

Filet Mignon *

Garlic Butter, Redskin Mashed Potatoes, Seasonal Vegetable \$33

Filet Mignon & Grilled Shrimp*

Garlic Butter, Mashed Potatoes, Seasonal Vegetable \$38

Mixed Grill of Filet Mignon and Lemon Piccata Chicken*

Redskin Mashed Potatoes, Seasonal Vegetable \$38

House-made Meatloaf

BBQ Ketchup, Redskin Mashed Potatoes, Country Green Beans \$21

Children's Options

Beverage Included, All Items: \$6

Fish & Chips | Hamburger w/Fries | Grilled Cheese w/Fries | Mac & Cheese w/Fries | Chicken Strips w/Fries

* Sirloin, Filet, & Prime Rib are cooked to Medium Temperature. Menu Prices Are Subject to Change.

Bar Options

Host/Open Bar

A tab will be run on all drinks ordered and the check for the bar will be paid by the host

Cash Bar

Guests pay for drinks as they order them

Custom Limited Bar

Customize your bar offerings

Pricing:

Cocktails

Well \$5.75-\$7.50 | Premium \$6.50-\$10.00

Beer

Domestic Bottled \$3.50/\$4.00 | Bottled/Canned Craft/Imported \$4.00/\$5.00
14/20 oz. Craft/Imported Draft \$5.50/\$6.50 | 14/20 oz. Domestic Draft \$3.50/\$4.50

Wine

House Wines by the Glass \$6

By the Bottle \$22

Trinity Oaks Cabernet, Merlot, Chardonnay & Beringer White Zinfandel

Bronze Level by the Glass \$6-\$7

By the Bottle \$24-\$26

Chateau Ste Michelle Riesling | Sartori Pinot Grigio | Canyon Road Moscato
Trinity Oaks Chardonnay | Beringer White Zinfandel | Mark West Pinot Noir
Trinity Oaks Cabernet | Trinity Oaks Merlot

Silver Level by the Glass \$7.50-\$9

By the Bottle \$28-\$34

Dashwood Sauvignon Blanc | Kendall Jackson Chardonnay | Terrazas Malbec
Ménage a Trois Red Blend | Ravenswood Zen of Zins | Josh Cabernet

Gold Level by the Glass \$10-\$10.50

By the Bottle \$38-\$40

Coppola Director's Cut Chardonnay | Meiomi Pinot Noir | The Federalist Cabernet