



THE  
**NATIONAL  
EXEMPLAR**

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PRIVATE DINING

# DINNER BUFFET

ask about our seasonal options | \$42 per person

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## COURSE 1 (choose 1)

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### MIXED SALAD

artisan mixed greens, shredded carrot, tomato, with sherry vinaigrette (dressing served on side) **V**

### ARUGULA & BABY KALE

fresh organic greens, shaved manchego cheese, lemon vinaigrette, balsamic glaze (dressing served on the side)

### CLASSIC CAESAR

roma-crunch lettuce, garlic croutons, shaved parmigiano & caesar dressing (served dressed)

### ROMA-CRUNCH SALAD

crisp hybrid iceberg-romaine lettuce, cherry tomatoes, red onion, hard boiled egg, peppered bacon, and blue cheese dressing (served dressed)

### HUNGARIAN MUSHROOM SOUP

housemade signature soup

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## SIDES (choose 2)

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boursin whipped potatoes

sautéed broccolini

honey glazed carrots

grilled asparagus

haricots verts

seasonal vegetable medly (inquire)

roasted pearl fingerlings with herbs

mac & cheese

roasted brussels sprouts w/ bacon

creamy spinach

**SEE OUR EXTENSIVE LIST OF  
HORS D'OEUVRES AND  
DISPLAYED APPETIZERS TO  
ENHANCE YOUR EVENT**

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## ENTREE'S (choose 2)

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### GRILLED SALMON

served with lemon-dill beurre blanc

### BAKED HALIBUT

served with bouillabaisse jus. (\$7 supplemental per guest)

### GERBER FARMS CHICKEN

served with chicken jus

### PRIME RIB OF BEEF AU JUS

served with au jus & creamy horseradish

### BRAISED PORK SHANK

mustard-dill sauce

### BAKED FUSILLI WITH SHORT RIB RAGU

freshly grated parmigiano reggiano

### BEEF TENDERLOIN

(\$9 supplemental per guest. served with bordelaise sauce)

(chef carving fee \$75 for tenderloin or prime rib if desired)

# HORS D'OEUVRES

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## HORS D'OEUVRES \$3 each

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### **BUFFALO CHICKEN BITES**

franks red hot, blue cheese & celery

### **CLASSIC GRILLED CHEESE**

american cheese, white bread, tomato bisque **V**

### **KALE & VEGETABLE POTSTICKER**

yuzu citrus, soy dipping sauce **V**

### **CAPRESE BITES**

heirloom cherry tomato, fresh mozzarella, basil & balsamic **V**

### **DEVILED EGGS**

bacon-garlic breadcrumbs

### **GOAT CHEESE MOUSSE**

red onion jam, chive, toasted pumpernickel **V**

### **SALMON CAKES**

lemon- dill crema, tobeiko

### **GRILLED LAMB LOLLIPOPS**

parsley-mint chimichurri

### **CHORIZO CRAB CAKES**

jumbo lump crab, fresh chorizo, lime-cilantro crema

### **SHRIMP COCKTAIL**

cocktail sauce, lemon, saltine

### **HANKY PANKY**

a cincinnati classic served with giardiana

### **CHEDDARWURST IN A BLANKET**

honey mustard

### **WILD MUSHROOM GOAT CHEESE TART**

sautéed wild mushrooms, whipped goat cheese, thyme **V**

### **COMPRESSED WATERMELON**

feta & basil **V**

### **ANTIPASTO SKEWERS**

salami, fresh mozzarella, olive, roasted tomato, basil, pepperoncini

### **QUICHE LORRAINE**

bacon, onion, swiss cheese, parsley

### **HUNGARIAN MUSHROOM SOUP SHOOTERS**

NE classic

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## BRUCHETTAS \$3.75 each

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### **BEEF WELLINGTON**

medium rare filet, mushrooms duxelle, creamed spinach

### **FRENCH BRIE**

granny smith apples, walnuts, local honey,

### **AVOCADO AND TOMATO**

crushed avocado, cherry tomatoes, ricotta salata, balsamic glaze

### **SMOKED SALMON**

rye crostini, whipped dill cream cheese, tobeiko

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## APPETIZER SIZE \$4.50 each

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### **MINI COMEBACK BURGERS**

longdale farms beef, lettuce, american cheese, bread & butter pickles, comeback sauce, brioche bun

### **SPICED LAMB SLIDERS**

Israeli salad, tzatziki-harissa aioli, feta cheese

### **CHICKEN AND WAFFLES**

chicken, sriracha honey

### **MEATBALL SLIDER**

prime beef, house red sauce, salsa verde, parmigiano reggiano, mini brioche bun

### **PRIME RIB SLIDER**

creamy horseradish, swiss cheese, arugula brioche bun

### **TUNA POKE LETTUCE CUPS**

pozu, sesame, avocado, jalapeño

# HORS D'OEUVRES

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## DISPLAYED

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### **CHARCUTERIE**

sourced local & imported cured meats, salami & cheeses. olives and seasonal accompaniments (\$8 per guest)

### **FRESH FRUIT DISPLAY**

assorted seasonal & traditional fruit served with honey- vanilla whipped mascarpone dip (\$3.50 per guest) **V**

### **SMOKED SALMON**

cold smoked scottish salmon with traditional accompaniments (cucumber, red onion, capers, boiled egg, dill creme fraiche, pumpernickel toast points) (\$7 per guest)

### **BAKED BRIE EN CROUTE**

brie baked in puff pastry, fig jam, served with assorted crackers (small \$45) (large \$75) **V**

**VEGETABLE CRUDITE** with seasonal and traditional veggies. served with hummus & house made ranch with dill (\$4 per guest) **V**

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## **SMALL SWEETS** \$3.00 each

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### **CHOCOLATE FILLED CHURROS**

cinnamon-sugar sprinkle

### **MACAROONS**

(assorted flavors) chocolate, raspberry, vanilla, lemon, coffee, pistachio

### **MINI CHOCOLATE CHIP COOKIE ICE CREAM SANDWICHES**

### **CHOCOLATE MOUSSE BITES**

### **PECAN BARS**

bourbon whipped cream

### **MINI LEMON TARTS**

lemon cream, fresh berries

# HOT LUNCH BUFFET

served with assorted bread | \$26 per person

## SOUP & SALADS (choose one)

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### SOUP

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#### HUNGARIAN MUSHROOM

chives

#### TOMATO-BASIL BISQUE

buttered croutons **V**

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## ENTREE (choose two) (additional options add \$3pp)

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#### ROAST CHICKEN BREAST

chicken jus

#### SALMON

lemon-butter, caper & dill sauce

#### FLANK STEAK

chimi churri

#### ENGLISH CUT PRIME RIB AU JUS

creamy horseradish (additional \$7pp)

#### BAKED FUSILLI BOLOGNESE

garlic bread crumbs & parmigiano

#### BAKED FUSILLI MARGHERITA

with tomato, basil, spinach and mozzarella **V**

### SALAD

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#### CLASSIC CAESAR

roma-crunch lettuce, garlic croutons, shaved parmigiano & caesar dressing (served dressed)

#### ROMA-CRUNCH SALAD

crisp hybrid iceberg-romaine lettuce, cherry tomatoes, red onion, hard boiled egg, peppered bacon, and blue cheese dressing (served dressed)

#### MIXED SALAD

artisan mixed greens, shredded carrot, tomato, with sherry vinaigrette (dressing served on side) **V**

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## ACCOMPANIMENTS (choose two) (additional options \$3 pp)

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boursin whipped potatoes **V**

haricots verts almondine **V**

mac-n-cheese **V**

roasted vegetable medley **V**

*(fingerling potatoes, carrots, pearl onions, mushrooms and peas)*

buttered asparagus **V**

herb roasted fingerling potatoes **V**

# DINNER PLATED

ask about our seasonal options | \$37 per person

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## COURSE 1 (choose 2)

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### MIXED SALAD

artisan mixed greens, shredded carrot, tomato, with sherry vinaigrette (dressing served on side) **V**

### ARUGULA & BABY KALE

fresh organic greens, shaved manchego cheese, lemon vinaigrette, balsamic glaze (served dressed)

### CLASSIC CAESAR

roma-crunch lettuce, garlic croutons, shaved parmigiano & caesar dressing (served dressed)

### WEDGE SALAD

crisp roma-crunch lettuce, cherry tomatoes, red onion, hard boiled egg, peppered bacon, blue cheese dressing (served dressed)

### HUNGARIAN MUSHROOM SOUP

housemade signature soup

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## COURSE 2 (choose 3)

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### ROASTED GERBER FARMS CHICKEN

boursin whipped potatoes, peas, carrots & mushroom with chicken jus

### CENTER CUT FILET

6 oz beef tenderloin, whipped potatoes, creamy spinach, served with bordelaise sauce (\$10 supplemental per guest)

### GRILLED SALMON

parsnip puree, bacon sautéed napa cabbage & dashi

### DAY BOAT SCALLOPS

three sautéed u-10 scallops, cous cous, pesto, tomato vinaigrette

### PRIME RIB OF BEEF AU JUS

8 oz center cut slow cooked ribeye, whipped potatoes, broccolini with roasted garlic and creamy horseradish

### FUSILLI WITH SHORT RIB RAGU

baked with mozzarella, parmigiano and italian parsley

### VEGETARIAN RISOTTO

"our risotto changes with the season" we will build yours for whatever season you are planning your event"

### HALIBUT

saffron whipped potatoes, sautéed spinach & leeks, bouillabaisse jus (\$8 supplemental)

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## DESSERT (\$6 per guest)

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### CARROT CAKE

cream cheese icing, served warm

### LEMON TART

lemon curd, sugared berries

### CHOCOLATE POT DE CREME

banana whipped cream, toasted coconut (10 supplemental per guest)

(final guest count & selection is due 7 days prior event, this is the amount your final bill will be based off of)

# BRUNCH

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## BUFFET STYLE BREAKFAST

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**CONTINENTAL** \$15.95 per person  
seasonal mixed fresh fruit & whole fruit  
breakfast pastries & accompaniments  
cereal bowls & skim milk  
coffee, assorted hot tea, orange juice, grapefruit juice, ice tea

**TRADITIONAL BREAKFAST** \$17.95 per person  
scrambled eggs- choose one (plain, cheddar, gruyere & ham, spinach & mushroom)  
biscuits & gravy  
sausage or smoked bacon  
NE breakfast potatoes  
seasonal fresh fruit  
breakfast pastries & accompaniments  
coffee, assorted hot tea, orange juice, grapefruit juice, ice tea

**EXEMPLARY BREAKFAST** \$28.95 per person  
individual frittatas- choose from (ham & gruyere, mexican, italian or veggie)  
NE breakfast potatoes  
silver dollar pancakes (honey butter & ohio maple syrup)  
sausage or smoked bacon (choose one)  
blueberry waffle bake with granola crunch topping  
breakfast pastries with accompaniments  
yogurt parfaits (vanilla yogurt, mixed berries, maple granola)  
coffee, assorted hot tea, orange juice, grapefruit juice, ice tea

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## ADD ONS

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**CHARCUTERIE BOARD**  
assorted cured meats & cheese with accompaniments (\$8 pp)

**DISPLAYED SMOKED SALMON PLATE**  
scottish smoked salmon with traditional accompaniments, rye bread (\$7 pp)

**BISCUITS & GRAVY** (\$6 pp)

**CARAFE OF ICED COFFEE**  
choose from black or white (\$10 ea)

**CARAFE OF OUR FRESH PRESSED JUICES**  
(kale tonic, carrot & ginger or seasonal juice) (\$16.ea)

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\***UPGRADES** don't forget to ask about our mimosa & gourmet bloody mary bar

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**THICK CUT MAPLE-PEPPERED BACON** (+\$2pp)

**LEMON RICOTTA SILVER DOLLAR PANCAKES**  
with side of lemon cream & macerated berries (+\$3pp)

**MIMOSA & BLOODY MARY BAR** (\$10.99 pp)

# SNACK BREAK

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## SNACKS

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NE cheese board	\$6.95 pp
vegetable crudite	\$4 pp
sliced fresh fruit	\$3.95 pp
spicy bar mix	\$16 per pound
fancy mixed nuts	\$20 per pound
chips & pretzels	\$3 each (ea bag)
danishes and muffins	\$22 per dozen
assorted granola bars	\$3 each
freshly baked cookies	\$20 per dozen
fudge brownies or blondies	\$28 per dozen
assorted mini desserts	\$7 pp

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## REFRESHMENTS

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soft drinks	\$3.39 each
breakfast juices	\$4.29 pp
bottled waters	\$3 each
lemonade	\$40/gallon
iced tea	\$40/gallon

### **ALL DAY COFFEE, SOFT DRINKS, AND BOTTLED WATER SERVICE**

- unlimited coffee, decaffeinated coffee and tea \$6.95 pp
- all day coffee, soft drink and bottled water
- unlimited coffee, decaffeinated coffee, tea, bottled water & assorted soft drinks \$12.95 pp

### **CARAFE OF FRESH PRESSED JUICES**

- kale tonic, carrot ginger, and our seasonal juice \$16
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## BREAK BUNDLES

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### **YOGURT PARFAIT STATION**

NE granola, yogurt, fresh fruit & berries \$6.95 pp

### **SWEET & SALTY FIX**

an assortment of sweet and salty pieces. includes an array of nuts, chocolates, dried fruit, mini marshmallows and pretzels \$5.95 pp

### **HEALTH KICK**

edamame-chickpea hummus and ranch dip with pita bread, baby carrots, baby bell peppers, cucumbers, celery, cherry tomatoes \$8.95

### **BRUSCHETTA BAR**

beef wellington - medium rare filet, mushroom duxelle, creamed spinach \$15.95 pp

french brie - granny smith apples, walnuts, local honey,

avocado and tomato - crushed avocado, cherry tomatoes, ricotta salata, balsamic glaze

duck confit - fig jam, watercress

smoked salmon - rye crostini, whipped dill cream cheese, tobeiko

\*consuming raw or undercooked items such as meats, poultry, seafood, shellfish or cooked-to-order eggs with less than well done yolks may pose an increased risk of food-borne-illness.





## **HOSPITALITY**

National Exemplar offers two private rooms for your event. The Chess Room can accommodate up to 14 guests and The Tudor Room 40 guests. Our team is dedicated to ensuring you an excellent dining experience in a warm and comfortable setting.

## **AUDIO/VISUAL**

For your presentation needs, we offer complimentary wi-fi, built in TV, table top podium with microphone. For a nominal fee we can supply any additional a/v needs.

## **DIRECTIONS**

From Interstate 71-Take Exit 9 (Red Bank Road). Travel 2 miles south on Red Bank Road to Route 50 East. In approximately 1.5 miles, Route 50 becomes Wooster Pike. The National Exemplar is on the left hand side, just before the town square in the Historic Mariemont Inn hotel. From Downtown Cincinnati-Take Columbia Parkway (Route 50) east. Travel 9 miles to the Village of Mariemont. Columbia Parkway becomes Wooster Pike. The National Exemplar is on the left hand side, just before the village square in the Historic Mariemont Inn.

## **PARKING**

Free parking is available in the rear of the Mariemont Inn and off Madisonville Road behind Mariemont Theatre.

## **MENU SELECTION**

We request a pre-set menu with a maximum of four entrée selections. The menu selections are required three weeks prior to your event. Please provide the name of each guest with their entrée selection four days prior. We will provide place cards with their selections.

Buffet style events only require a final guest count.

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. We are happy to customize any menus. There will be a 22% service fee and 7.8% sales tax on all food and beverage. We accept all major credit cards. We require a credit card upon booking your event. In the event of cancellation less than 30 days prior of your event, there will be a \$300.00 fee.