



PRIVATE
DINING

DINNER BUFFET

ASK ABOUT OUR SEASONAL OPTIONS | \$40 PER PERSON

COURSE 1 (choose 1)

MIXED SALAD

artisan mixed greens, shredded carrot, tomato, radish 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)

CAPRESE

kumato tomatoes, sun gold tomatoes, fresh mozzarella, pesto, basil, balsamic glaze, & extra virgin olive oil

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

ENTREE'S (choose 2)

GRILLED AKURA 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)

SIDES (choose 2)

boursin whipped potatoes

creamy polenta

sautéed broccolini

honey glazed carrots

grilled asparagus

haricots verts

seasonal vegetable medly (inquire)

succotash

roasted pearl fingerlings with herbs

pimento mac & cheese

roasted brussels sprouts w/ bacon

creamy spinach

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HORS D'OEUVRES AND
DISPLAYED APPETIZERS TO
ENHANCE YOUR EVENT



HORS D'OEUVRES

HORS D'OEUVRES (1-2 bites) \$3 each

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**

DEVEILED 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**

FRIED OYSTER BAHN MI TACO

sriracha aioli, cilantro, pickled carrot - diakon - cucumber

COMPRESSED WATERMELON

feta & basil **V**

ANTIPASTO SKEWERS

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

QUICHE LORRAINE

bacon, onion, swiss cheese, parsley

HUNGARIAN MUSHROOM SOUP SHOOTERS

NE classic

BRUCHETTAS (2-3 bites) \$3.75 each

BEEF WELLINGTON

medium rare filet, mushroom duxelle, creamed spinach

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

APPETIZER SIZE (3-4 bites) \$4.50 each

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

PORK BELLY STEAM BUN

granny smith apples, radish, yuzu glaze

SHORT RIB STEAM BUN

asian bbq sauce, red onion, blue cheese

CHICKEN AND WAFFLES

pearl sugar belgium waffles, fried 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

DISPLAYED

CHARCUTERIE

sourced local & imported cured meats, salami & cheeses. olives and seasonal accompaniments (\$7 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 (\$3 per guest) **V**

RAW BAR

fresh oysters, shrimp and snow crab with cocktail sauce, mignonette, lemons & crackers (\$13 per guest)

SMALL SWEETS \$3.00 each

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

MINI STRAWBERRY CONE

strawberry mousse, waffle cone, shaved chocolate

HOT LUNCH BUFFET

SERVED WITH ASSORTED BREAD | \$24.99

SOUP & SALADS (choose one)

SOUP

HUNGARIAN MUSHROOM

chives

TOMATO-BASIL BISQUE

buttered croutons **V**

CORN CHOWDER

peppered bacon & chive

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

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

CLASSIC CAESAR

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

CAPRESE

kumato tomatoes, sun gold tomatoes, fresh mozzarella, pesto, basil, balsamic glaze, & extra virgin olive oil

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, radish with sherry vinaigrette (dressing served on side) **V**

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

boursin whipped potatoes **V**

haricots verts almondine **V**

pimento mac-n-cheese **V**

roasted vegetable medley

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

buttered asparagus **V**

herb roasted fingerling potatoes **V**

DINNER PLATED

ASK ABOUT OUR SEASONAL OPTIONS | \$35 PER PERSON

COURSE 1 (choose 2)

MIXED SALAD

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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)

CAPRESE

kumato tomatoes, sun gold tomatoes, fresh mozzarella, pesto, basil, balsamic glaze, & extra virgin olive oil

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)

ROASTED GERBER FARMS CHICKEN

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

CENTER CUT FILET

6 oz beef tenderloin, roasted pearl fingerling potatoes, creamy spinach, caramelized port glazed onions, served
with bordelaise sauce (\$7 supplemental per guest)

AUKURA SALMON

parsnip puree, bacon sautéed napa cabbage & dashi

DAY BOAT SCALLOPS

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

PRIME RIB OF BEEF AU JUS

10oz 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)

DESSERT (\$6 per guest)

CARROT CAKE

cream cheese icing, served warm

LEMON TART

lemon curd, sugared berries

CHOCOLATE POT DE CREME

banana whipped cream, toasted coconut

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

20% service charge and 7% sales tax will be applied to all food and beverage

BRUNCH

BUFFET STYLE BREAKFAST

CONTINENTAL \$12.95

seasonal mixed fresh fruit & whole fruit
breakfast pastries & accompaniments
warm hard boiled eggs
cereal bowls & skim milk
coffee, assorted hot tea, orange juice, grapefruit juice, ice tea

TRADITIONAL BREAKFAST \$15.95

scrambled eggs- choose one (plain, cheddar, gruyere & ham, spinach & mushroom)
biscuits & gravy
chicken 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 \$26.75

individual frittatas- choose from (ham & gruyere, mexican, italian or veggie)
NE breakfast potatoes
silver dollar pancakes (honey butter & ohio maple syrup)
whole hog sausage, smoked bacon or goetta (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

ADD ONS

CHARCUTERIE BOARD

assorted cured meats & cheese with accompaniments (\$5pp)

DISPLAYED SMOKED SALMON PLATE

scottish smoked salmon with traditional accompaniments, rye bread (\$6 pp)

BISCUITS & GRAVY

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)

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

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

LEMON RICOTTA SILVER DOLLAR PANCAKES

with side of lemon cream & macerated berries (+\$3pp)

SNACK BREAK

SNACKS

NE cheese board	\$5 per person
vegetable crudite	\$4 per person
sliced fresh fruit	\$3 per person
spicy bar mix	\$15 per pound
fancy mixed nuts	\$20 per pound
chips & pretzels	\$3 each (ea bag)
danishes & muffins	\$22 per dozen
assorted granola bars	\$2 each
freshly baked cookies	\$20 per dozen
fudge brownies or blondies	\$28 per dozen
assorted mini desserts	\$6 per person

REFRESHMENTS

soft drinks	\$3 each
breakfast juices	\$3 per person
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 per person

all day coffee, soft drink and bottled water

unlimited coffee, decaffeinated coffee, tea, bottled water, & assorted soft drinks \$12 per person

CARAFE OF FRESH PRESSED JUICES

kale tonic, carrot ginger, and our seasonal juice \$14

BREAK BUNDLES

YOGURT PARFAIT STATION

NE granola, yogurt, fresh fruit & berries
\$6 per person

SWEET & SALTY FIX

an assortment of sweet and salty pieces.
includes an array of nuts, chocolates,
dried fruit, mini marshmallows and pretzels
\$5 per person

HEALTH KICK

edamame-chickpea hummus and ranch
dip with pita bread, baby carrots, baby bell
peppers, cucumbers, celery,
cherry tomatoes \$7 per person

BRUSCHETTA BAR

beef wellington - medium rare filet,
mushroom duxelle, creamed spinach

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

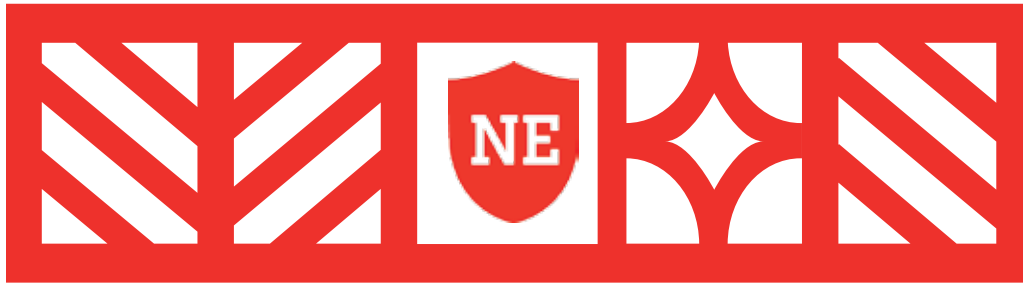
avocado and tomato - crushed
avocado, cherry tomatoes, ricotta
salata, balsamic glaze

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.

20% service charge and 7% sales tax will be applied to all food and beverage



HOSPITALITY

National Exemplar offers two private rooms for your event. The Chess Room can accommodate up to 14 guests and The Tudor Room 60 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 projection screen, 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 20% service fee and 7% 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.