

MATT THE MILLER'S TAVERN



Life is Short. Enjoy Family, Friends and Good Times.



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PRIVATE DINING GUIDE

Thank you for your interest in hosting your upcoming event at Matt the Miller's Tavern!

In the attached Private Dining Guide, you will find all of the information you need to plan your event. If there is something you don't see, please know that our Banquet Manager and Chef are happy to work with you to customize menus that meet your needs and budget.

At Matt the Miller's Tavern, we aspire to prepare exceptional food, at reasonable prices, with extraordinary service. Whether a family celebration or a corporate gathering, we want our guests to feel comfortable and value their time with us. Life can be hectic and stressful, but as a neighborhood restaurant, we want our guests to leave their worries at the door, meet up with friends and family, and enjoy good times, good food, and good spirits.

We can accommodate the simplest appetizer reception to the more elaborate seated dinners, and

**Matt the Miller's Tavern offers a variety of event packages
to best meet the needs of your occasion.**

Private Parties | Events | Rehearsal Dinners | Bridal Showers
Corporate Meetings | Family Gatherings | Client Luncheons | Graduations
Holiday Parties | Retirement Parties | Engagement Dinners | Anniversaries

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MATT^{THE} MILLER'S TAVERN



SELECT YOUR STYLE

Matt the Miller's Tavern offers a variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package allows you to personalize your experience from start to finish. We are happy to accommodate your party in any way that we can, so no matter the size of your event you can expect an extraordinary experience.

Appetizers

Create an appetizer reception or add-on to one of our other styles to create a multi-course event.

Buffet

Choose an assortment of salads and entrées to create a custom menu for your event. All of our Catering Platters are available for your off-site events, as well.

Plated Menus (Required for parties of 20 or more)

Create a custom menu from which your guests can select individually plated meals.

Desserts

Select individual desserts to enhance your dining experience.

Bar Service

You can decide on specific alcoholic drinks to be served for your event or allow your guests to select drinks from our bar menu.

MATT^{THE} MILLER'S TAVERN



CATERING PLATTERS | BUFFET

All options feed 12-15, unless noted otherwise

APPETIZERS

Shrimp Cocktail	\$43.99
Vegetable Crudité with ranch dip	\$45.99
Fresh Fruit platter	\$54.99
Domestic cheese & crackers	\$67.99
Chicken Wing platter	\$75.99
Fried Chicken Strips platter	\$75.99
Slider platter	\$75.99
Hummus platter	\$55.99
Spinach & Artichoke Dip w/ tri-color tortilla chips	\$45.99
Pretzel Bites w/ roasted garlic & mustard sauce	\$22.99
Mini Crab Cakes	\$69.99

SALADS

Balsamic Salad	\$29.99
Matt's Salad	\$29.99
The Miller's Salad	\$29.99
Chopped Salad	\$34.99

FLATBREADS

Cut family style – 12 pieces each

*Other seasonal flatbreads available upon request

Black & Bleu	\$14.99
Classic Margherita	\$11.99
Wild Mushroom	\$11.99
Ahi Tuna	\$16.99
Crab Rangoon	\$15.99
Pear & Gorgonzola	\$12.99
Chicken & Watermelon Salsa	\$13.99

ENTRÉES

All options feed 12-15, unless noted otherwise

Chicken Salad platter	\$65.99
Sandwich platter	\$109.99
Macaroni & Cheese	\$39.99
Vegetarian Pasta Primavera	\$49.99
Spicy Chicken Rigatoni	\$75.99
Shrimp & Grits	\$165.99
Crab Cakes	\$159.99
Herb-grilled, BBQ, Blackened, or Jerk Chicken Breasts	\$75.99
Fried Chicken Platter w/ or w/o Nashville Hot Sauce	\$75.99
Smoked Pork Tenderloin	\$99.99
Honey Soy- Glazed, Blackened, or plain Atlantic Salmon	\$159.99
Filet Medallion Platter	\$249.99
Pineapple Glazed Ham Carving Station*	\$179.99
Roast Turkey Carving Station	\$179.99
Prime Rib Carving Station*	\$349.99

*Serves 25-30 ppl; please add \$50 attendant fee.

SIDES

Garlic Mashed Potatoes	\$26.99
Coconut Edamame Rice	\$40.99
Scalloped Potatoes	\$35.99
Fresh Asparagus	\$40.99
Fresh Broccoli & Carrots	\$30.99
Skillet Green Beans w/ Peppers & Onions	\$33.99

DESSERTS

Mini Shooters	\$3.99 ea.
Chocolate Cake, Carrot Cake, Cheesecake or Oreo Brownie	
Chocolate Cake or Carrot Cake	\$7.99 ea.
Assorted Cookie Platter	\$29.99
Mini Pastry Platter	\$29.99
Brownie Platter	\$39.99

MATT ^{THE} MILLER'S TAVERN



PLATED MENU | TIER 1

For parties of 20 or more

STARTERS

(select one)

SOUP

Beer Cheese
Tomato Basil Bisque
Chicken Noodle

SALADS

Matt's Salad
Balsamic Salad
The Miller Salad
Chopped Salad (add \$1 per guest)

ENTRÉES

(select three, one entrée per guest - entrée counts due 10 days prior to event)

ENTRÉE SALADS

Large Caesar Wedge w/ Grilled Chicken
Chicken Salad Plate

SANDWICHES + FLATBREADS

California Turkey Club w/ chips & roasted garlic sauce
Chicken Salad Sandwich w/ chips & roasted garlic sauce
Margarita Flatbread
Wild Mushroom Flatbread

CHEF'S SELECTION

Herb-Grilled, BBQ, Blackened, or Jerk Chicken Breasts w/ garlic mashed potatoes & vegetable
Fried Chicken w/ garlic mashed potatoes & vegetable
Herb Grilled Chicken & Pasta
Spicy Chicken Rigatoni
Vegetarian Pasta Primavera

\$25.99 PER PERSON

(Includes choice of soda, tea or coffee)

MATT THE MILLER'S TAVERN



PLATED MENU | TIER 2

For parties of 20 or more

STARTERS

(select one)

SOUP

Beer Cheese
Tomato Basil Bisque
Chicken Noodle

SALADS

Matt's Salad
Balsamic Salad
The Miller Salad
Chopped Salad (add \$1 per guest)

ENTRÉES

(select three, one entrée per guest - entrée counts due 10 days prior to event)

ENTRÉE SALADS

Large Caesar Wedge w/ Grilled Chicken
Large Shrimp Chopped Salad
Chicken Salad Plate

SANDWICHES + FLATBREADS

California Turkey Club w/ chips & roasted garlic sauce
Chicken Salad Sandwich w/ chips & roasted garlic sauce
Margarita Flatbread
Wild Mushroom Flatbread

CHEF'S SELECTION

Herb-Grilled, BBQ, Blackened, or Jerk Chicken w/ garlic mashed potatoes & vegetable
Smoked Pork Tenderloin w/ garlic mashed potatoes & asparagus
Honey Soy, Blackened or Plain Atlantic Salmon w/ coconut edamame rice & vegetable
5 oz Top Sirloin w/ garlic mashed potatoes & vegetable
Fried Chicken w/ garlic mashed potatoes & vegetable
Herb Grilled Chicken & Pasta
Spicy Chicken Rigatoni
Shrimp & Grits
Vegetarian Pasta Primavera

\$29.99 PER PERSON

(Includes choice of soda, tea or coffee)

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PLATED MENU | TIER 3

For parties of 20 or more

STARTERS

(select one)

SOUP

Beer Cheese
Tomato Basil Bisque
Chicken Noodle

SALADS

Matt's Salad
Balsamic Salad
The Miller Salad
Chopped Salad (add \$1 per guest)

ENTRÉES

(select three, one entrée per guest - entrée counts due 10 days prior to event)

ENTRÉE SALADS

Large Caesar Wedge w/ Grilled Chicken
Large Shrimp Chopped Salad
Chicken Salad Plate

SANDWICHES + FLATBREADS

California Turkey Club w/ chips & roasted garlic sauce
Chicken Salad Sandwich w/ chips & roasted garlic sauce
Margarita Flatbread
Wild Mushroom Flatbread
Black & Bleu Flatbread
Ahi Tuna Flatbread

CHEF'S SELECTION

6 oz. Filet Mignon w/ garlic mashed potatoes & vegetable
Herb-Grilled, BBQ, Blackened, or Jerk Chicken w/ garlic mashed potatoes & vegetable
Smoked Pork Tenderloin w/ garlic mashed potatoes & asparagus
Honey Soy, Blackened or Plain Atlantic Salmon w/ coconut edamame rice & vegetable
Pan Seared Walleye w/ garlic mashed potatoes & asparagus
Fried Chicken w/ garlic mashed potatoes & vegetable
Herb Grilled Chicken & Pasta
Spicy Chicken Rigatoni
Shrimp & Grits
Vegetarian Pasta Primavera

\$37.99 PER PERSON

(Includes choice of soda, tea or coffee)