

Tony's

STEAKS • SEAFOOD



PRIVATE DINING GUIDE



PRIVATE DINING ROOM

At Tony's, we have perfected the art of entertaining. Whether you are hosting an intimate gathering or a large corporate function, we can tailor our award-winning menu and wine list to meet your specific palate and budget. Being privately owned gives us the unique opportunity to adapt to the specific needs of our guest. Our seasoned and intuitive staff will attend to every detail of your event, ensuring a memorable experience for all. Our private dining room can accommodate up to 64 guests.

Please, sit back, enjoy and let us entertain you!

AMENITIES

Wireless Internet

A variety of audio/visual solutions

Dedicated staff

Personalized lighting and sound control





MENU

To ensure quality and prompt service, a preset menu is required for all private dining parties. For more informal social style events we also have hors d'oeuvres menus available upon request. Your menu selection should be submitted at least 10 days prior to the scheduled event.

Tony's is always willing to accommodate dietary restrictions, please specify any special requirements when you confirm your menu selection.

BEVERAGE

All beverages are charged by consumption. We encourage that you make your wine selections in advance.

RESERVING A SPACE

A contract must be signed and returned to Tony's of Cincinnati to confirm your private dining room reservation. A credit card is required to reserve space (onsite credit cards may be substituted the day of). No reservation is final until this contract is received. Payment is due at the conclusion of your event.





TAX & GRATUITY

A 25% service charge is automatically added to all private dining parties. The food and beverage minimum must be met before 7.8% sales tax & 25% service charge are applied.

GUARANTEED GUEST COUNT

A guaranteed guest count is due no later than three business days prior to your event and may not be reduced after that time. If your party is less than the guaranteed number on the day of your event, you may be charged for up to the guaranteed number.

If no guarantee is stated, the guests expected will become the number of guests guaranteed 72 hours in advance of the scheduled event date.

Contact Us At (513) 677-8669 or Email Us At:
cincyprivatedining@tonyssteaksandseafood.com
www.tonysofcincinnati.com





PRIVATE DINING

Package A

\$135 per person

HORS D'OEUVRES

(Host Chooses Three)

Tomato-Mozzarella Bruschetta ♦ Stuffed Mushrooms

Beef Yakitori* ♦ Tuna Tartare*

Oysters on the Half Shell* ♦ Colossal Shrimp* ♦ Mini Crab Cakes*

SALAD

(Host Chooses One)

Caesar

romaine + parmesan + signature Caesar
dressing

House Wedge

iceberg lettuce + tomatoes + applewood
bacon + ranch dressing

ENTRÉE

All entrées will be served with mashed potatoes and asparagus

(Host Chooses Three)

9oz Center Cut Filet Mignon*

Organic Scottish Salmon*

Chilean Sea Bass*

Oven Roasted Chicken

Pasta Primavera

DESSERT

Chocolate Opera Cream Cake

New York Cheesecake

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Prices subject to change





PRIVATE DINING

Package B

\$125 per person

HORS D'OEUVRES

(Host Chooses Two)

Tomato-Mozzarella Bruschetta ♦ Tuna Tartare* ♦ Caprese Skewers
Stuffed Mushrooms ♦ Beef Yakitori* ♦ Mini Crab Cakes*

SALAD

(Host Chooses One)

Caesar

romaine + parmesan + signature Caesar
dressing

House Wedge

iceberg lettuce + tomatoes + applewood
bacon + ranch dressing

ENTRÉE

All entrées will be served with mashed potatoes and asparagus

(Host Chooses Three)

9oz Center Cut Filet Mignon*

Organic Scottish Salmon*

Chilean Sea Bass*

Oven Roasted Chicken

Pasta Primavera

DESSERT

Chocolate Opera Cream Cake

New York Cheesecake

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Prices subject to change





PRIVATE DINING

Package C

\$115 per person

HORS D'OEUVRES

(Host Chooses Two)

Tomato-Mozzarella Bruschetta ♦ Stuffed Mushrooms
Caprese Skewers ♦ Mini Crab Cakes* ♦ Beef Yakitori*

SALAD

(Host Chooses One)

Caesar
romaine + parmesan +
signature Caesar dressing

House Wedge
iceberg lettuce + tomatoes +
applewood bacon + ranch
dressing

ENTRÉE

All entrées will be served with mashed potatoes and asparagus

(Host Chooses Three)

9oz Center Cut Filet Mignon*

Organic Scottish Salmon*

Oven Roasted Chicken

Pasta Primavera

DESSERT

Chocolate Opera Cream Cake

New York Cheesecake

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Prices subject to change





PRIVATE DINING

Package D

\$95 per person

SALAD

(Host Chooses One)

Caesar

romaine + parmesan +
signature Caesar dressing

House Wedge

iceberg lettuce + tomatoes +
applewood bacon + ranch
dressing

ENTRÉE

All entrées will be served with mashed potatoes and asparagus

(Host Chooses Three)

9oz Center Cut Filet Mignon*

Organic Scottish Salmon*

Oven Roasted Chicken

Pasta Primavera

DESSERT

Chocolate Opera Cream Cake

New York Cheesecake

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Prices subject to change





HORS D'OEUVRES

(MINIMUM 20 PIECES)

PRICED PER PIECE

TOMATO-MOZZARELLA BRUSCHETTA 3.00

TOMATO BASIL RELISH + HOUSE-MADE MOZZARELLA

STUFFED MUSHROOMS 4.25

BACON + SCALLIONS + CREAM CHEESE

BEEF YAKITORI* 5.50

SOY + GINGER + GARLIC + SCALLIONS + ASIAN VEGETABLE SLAW

SMOKED SALMON CROSTINI* 4.25

SMOKED SALMON + RED ONION + BOURSIN + CROSTINI

MINI CRAB CAKE* 5.75

MUSTARD AIOLI + HOT SMOKED PAPRIKA

CAPRESE SKEWERS 3.25

CHERRY TOMATOES + CILIEGINE MOZZARELLA + BASIL

OLIVE OIL + AGED BALSAMIC VINAIGRETTE

STEAK TARTARE CROSTINI* 5.75

CAPERS + SHALLOTS + DIJON

AHI TUNA WITH CUCUMBER* 3.75

AHI TUNA TARTARE* + CANDIED GINGER + CUCUMBER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PRICES SUBJECT TO CHANGE





PLATTERS & DISPLAYS

RAW BAR

PRICED PER PIECE

BLUE POINTS ON THE HALF SHELL* 4.25 EACH

COLOSSAL SHRIMP* - MARKET PRICE

ALASKAN KING CRAB LEG* - MARKET PRICE

PLATTERS

PRICED PER PERSON

COLD ROASTED VEGETABLES 7.75

VEGETABLES MARINATED IN OUR HOUSE VINAIGRETTE AND GRILLED, TOPPED
WITH GOAT CHEESE AND AGED BALSAMIC WITH FRESH BASIL

FRUIT AND CHEESE 7.75

ANTIPASTO PLATTER 9.75

THINLY SLICED ITALIAN MEATS SERVED WITH MIXED OLIVES AND PEPPERS SERVED ON TEXAS POINTS

STEAK TARTARE* 8.75

TONY'S SIGNATURE BEEF TENDERLOIN TARTARE SERVED WITH TOASTED FRENCH BAGUETTE

AHI TUNA TARTARE* 8.75

FRESH AHI TUNA TARTARE WITH CANDIED GINGER AND SERVED WITH CRISPY WONTONS

CARVING STATIONS

ACCOMMODATES UP TO 20 PEOPLE

BEEF TENDERLOIN* 450.00

PRIME RIB* 550.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PRICES SUBJECT TO CHANGE

