



RENOVATIO'S

Taproom & Restaurant



CATERING AND SPECIAL EVENTS MENU

Ever since RENOVATIO'S was born from the renovation of the Potters Bank & Trust Company building in 2020, it has encouraged the gathering of people passionate about life, health, family and fun. Annually, residents of East Liverpool, known as "America's Crockery City," meet to connect, dine and share stories of life and dreams over coffee or locally crafted beers and spirits. We have built this restaurant and meeting place for you.

RENOVATIO'S has become a popular center in East Liverpool for those that desire great food and craft in an authentic atmosphere. We offer a haven for those seeking to gather around what is fresh, local and healthy for us all. RENOVATIO'S is your clubhouse for your friends and groups to connect, ride, run and celebrate our lives and build our mind, body and spirit in community.

RENTAL FEES: (MAXIMUM OF 3 HOURS)

BALCONY & BOARDROOM - 300.00

(Note: Balcony & Boardroom must be reserved together)

Our Balcony and Board Room is the perfect space for small events. Nested high above the restaurant it is a perfect elegant space for any occasion!

PATIO - 150.00 PER PARTY

Our street level open air patio is great for small gatherings, cocktail events, and get togethers.

ROOFTOP - 150.00 PER PARTY

With impressive views and open air. There may not be a better way to host your next special occasion

EACH ADDITIONAL HOUR at 150.00



ALL OPTIONS WILL INCUR AN ADDITIONAL 20%
SERVICE CHARGE PLUS TAX



APPETIZERS & COCKTAIL STYLE RECEPTIONS



Cold Appetizers

Each Platter Serves 20-25

Seasonal Fresh Fruit Platter - 139.00

Fresh Vegetables & Dip - 122.00

Broccoli, Cauliflower, Carrots, Celery,
Tomato, Bell Pepper, Ranch Dip

Domestic Cheese Platter - 139.00

Provolone, Asiago, Cheddar, Smoked
Mozzarella, Chevre, Dried Fruit, Grapes,
Dijon Mustard, Assorted Crackers

Shrimp Cocktail Platter - 265.00

Chips & Salsa - 139.00

Salted Tortilla Chips served with
Red and Green Salsa, Guacamole

Smoked Salmon Canapes - 150.00

Served on Cucumber

Hot Appetizers

Each Platter Serves 20-25

Buffalo Chicken Dip - 80.00

Chicken Wing Platter - 210.00

Served with Chunky Bleu Cheese and
Creamy House Made Ranch Dips

Pulled Pork Nacho Platter - 200.00

Braised Pork Butt, IPA Cheese Sauce,
Cilantro Lime Crema, Fresh Scallions
Served with a Black Bean & Corn Salsa

Sweet & Spicy Meatballs - 240.00



❁ SANDWICHES PLATTERS ❁

LUNCHEON SANDWICH PLATTERS – 230.00

*Serves 20 Perfect for business luncheons, showers,
and small gatherings.*

Build Your Own Sandwich Platter

Assortment of Cold Cuts (Turkey, Ham),
Provolone & American Cheeses,
4" Sub, Shredded Lettuce, Tomato, Pickles, Red Onion,
Mayo, Mustard, Italian Dressing
Chicken Salad Pinwheels

❁ SLIDERS ❁

BBQ Pulled Pork Sliders- 6.00 Each

Slow Roasted Pork, Tangy BBQ, Grilled Pineapple

French Dip Sliders - 8.00 Each

Braised Beef, Delicious Au Jus Sauce

B.Y.O.B Slider Platter - 6.00 Each

Build Your Own Burger Platter
with All the Trimmings



DINNER OPTIONS



STANDARD DINNER OPTION 25 PER PERSON

Choose 1 of the Entrée Style Reception Platters
and Choose 2 Sides

ENTREE'S

BAKED ZITI - 120.00

Tomato-Basil Sauce, Mozzarella, Parmesan Cheese

RICOTTA STUFFED SHELLS - 120.00

Tomato-Basil Sauce, Ricotta Cheese, Parmesan Cheese

GRILLED SAUSAGES - 130.00

Choice of Hot or Sweet Sausage
Italian Beer Brats or Kielbasa
Roasted Bell Peppers & Onions
Grainy Mustard
Pretzel Buns

MEATBALLS - 130.00

Beef & Pork Meatballs
Tomato-Basil Sauce, Parmesan Cheese

BBQ PULLED PORK OR CHICKEN SANDWICH - 135.00

slow roasted pulled pork or chicken, served with
Sesame Buns, Pickles, BBQ Sauce

ITALIAN BEEF - 165.00

Natural jus, Mild Giardinera, Hoagie Rolls

GRILLED CHICKEN PARMESAN - 165.00

Tomato-Basil Sauce, Mozzarella, Parmesan Cheese

RENOVATIO'S CHICKEN & Pasta- 165.00

Pan Seared Chicken Breasts with a Sundried
Tomato Cream Sauce, served over Spaghetti

BIER HOUSE PIEROGIES & Brats - 165.00

Seared Potato and Cheddar pierogies topped with
Caramelized Onions, Beer Brats, our House Beer Cheese,
and Chive Sour Cream

Served at ROOM TEMPERATURE:

SOUTHERN FRIED CHICKEN & BISCUITS - 165.00

Comeback Sauce, Red Cabbage Slaw, Buttermilk Biscuits

GRILLED VEGETABLES - 155.00

Portobello, Onions, Bell Peppers, Carrots,
Asparagus, Tomatoes, Balsamic Glaze

PREMIUM DINNER OPTIONS

PREMIUM DINNER OPTIONS - 30.00 PER PERSON

Chef's Favorite Dishes Prepared Perfectly for You!

BAKED FIREMAN'S SPECIAL - 320.00

(NOT PART OF THE PREMIUM PACKAGE PRICING)

Roasted Chicken & Hot Sausage, Tossed in a Rich Arrabbiata Sauce with Baby Spinach, Roasted Red Peppers and Ziti Pasta. Served with Garlic Bread

BLACK & BLUE FLANK STEAK - 260.00

Juicy Tender Cajun Rubbed Flank Steak,
Served with Red Cabbage Slaw

BOURBON PECAN CRUSTED SALMON - 222.00

Fresh Salmon Medallions Crusted with Pecans and a Bourbon Glaze. Perfection!

SIDES

House Salad with choice of two dressings:

House Italian, Ranch, Balsamic

Sweet Cut Corn and Creamy Butter, Sea Salt

Broccoli

Asparagus

Spicy Collard Greens

Garlic Mashed Potatoes

Baked Beans

Traditional Cole Slaw

Caesar Salad with Caesar Dressing

ALL DINNER PACKAGES INCLUDE ICED TEA AND COFFEE, GARLIC PARMESAN BREAD, ONE ENTRÉE & TWO SIDES. ADDITIONAL ENTREES ARE AVAILABLE TO ADD TO PACKAGES AT PRICES LISTED

ADD SOFT DRINKS TO YOUR BUFFET AT \$2.00 PER PERSON



DESSERTS

Carrot Cake - 9.00

Rich Spiced Carrot Cake Topped with Creamy Icing

Wild Berry New York Cheesecake - 9.00

Decadent Creamy Cheese Cake served with Fresh Berries

Wood Fired Apple Crisp with Cinnamon Oat Crumble - 10.00

Honey Crisp Apples, Golden Raisins, and Bourbon Caramel
Baked with a Buttery Cinnamon Oat Crumble and finished with
Vanilla Bean Ice Cream

Chocolate S'mores Cake - 10.00

Chocolate Cake with Graham Cracker Crust, topped with
Marshmallows, served with Chocolate Sauce