

# STATIONS + BARS

## THE KENTUCKY STATION

\$18.00 PER GUEST

Kentucky Hot Brown: Roasted Turkey, Cheddar Mornay, Crispy Bacon, & Grape Tomatoes

Sweet Tea Brined Bone-In Chicken

Kentucky Bibb Salad, Praline Pecans, Cornbread Croutons, Grape Tomatoes, Bourbon Pickled Pears, Cured Lemon & Mint Vinaigrette

Red Pepper Jam Greens

UPGRADES:

Fried Chicken, Spicy Sorghum, Cheddar Herb Biscuit / \$3.00 PER GUEST

Pimento Mac n' Cheese / \$5.00 PER GUEST

Cornbread Zucchini Casserole / \$5.00 PER GUEST

Country Style Green Beans / \$5.50 PER GUEST

Sorghum Roasted Carrots / \$4.00 PER GUEST

## THE CARVING STATION

\$22.00 PER GUEST

Roasted Beef Tenderloin

Cooked to preferred temperature; French Baguette & Yeast Rolls,  
Horseradish Cream, Beef Jus & Stone Ground Mustard

\$20.00 PER GUEST

Roasted Striploin with Fresh Thyme, Rosemary, & Garlic

Cooked to Preferred Temperature; French Baguette & Yeast Rolls,  
& Stone Ground Mustard

\$15.00 PER GUEST

Cider Brined Pork Loin

French Baguette & Yeast Rolls, Red Pepper Jam, Stone Ground Mustard, & Garlic Aioli

\$18.00 PER GUEST

Tandoori Leg of Lamb

Marinated in Yogurt, Lemon & Indian Spices Served with Flatbread, & Mint Chutney

Rental of Tandoor oven / \$400.00 FLAT FEE

Option of Chef attended station / \$40.00 PER HOUR

\$13.50 PER GUEST

Sorghum & Gingersnap Glazed Ham  
Served with Apple Butter

## FRUITS OF THE SEA

\$16.00 PER GUEST

Louisiana Style Boiled Shrimp served with Lemon, Fresh-Made Remoulade, & Cocktail Sauce  
(Price based on 6 pieces per person)

# STATIONS + BARS

## THE PASTA STATION

CHOOSE 2 - \$19.50 PER GUEST / CHOOSE 3 - \$23.50 PER GUEST

Beef Shoulder Bolognese with Potato Gnocchi

Alfredo with Angel Hair & Parmesan

Penne Pomodoro with Local Tomatoes & Basil

Orecchiette with Snow Peas, Corn, Butter, & Grana Podano

Farfalle with Wild Mushrooms, Spinach, & Pecorino Cream

Cavatappi with Pencil Asparagus, Pancetta, Lemon, & Pistachios

3 Cheese Ravioli, Creamy Marinara, & Pecorino

Pork Ragout with Fennel Seed, Tomatoes, Swiss Chard, & Rigatoni

Cajun Chicken Spaghetti

Bucatini with Brown Butter, Sage, Butternut Squash, & Spinach (Available in Fall/Winter Seasons)  
Served with Housemade Garlic Bread, Parmesan, & Extra Virgin Olive Oil

Enhancements: Italian Fennel Sausage or Grilled Chicken. Consult Catering Coordinator for pricing.

## THE BBQ STATION

ALL BARBECUE IS SMOKED ON SITE & PREPARED WITH OUR HOUSE MADE SAUCES & RUBS.

\$17.00 PER GUEST

Choice of:

Carolina Style Pulled Pork

Slow Smoked St. Louis Ribs / additional \$8.00 per guest

or Smoked Beef Brisket / additional \$5.00 per guest

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In addition to the following:

Bone-In Chicken Thighs

Smoked Sausage

Ev's Potato Salad with Boiled Egg, Mayo, Relish & Yellow Mustard

Choice of Yeast Rolls or Texas Toast

UPGRADES:

Whole Hog Locally Sourced / Market Price

House Baked Beans with Smoked Turkey Wing & Molasses / \$3.75 per guest

Creamy Coleslaw / \$1.50 per guest

Vinegar Coleslaw / \$1.50 per guest

Collard Greens / \$3.50 per guest

Pimento Mac n' Cheese / \$5.00 per guest

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## THE MEDITERRANEAN

\$19.00 PER GUEST

Hummus with Flatbread, Chickpeas, Lemon, Tahini, & Extra Virgin Olive Oil

Fattoush with Toasted Pita, Romaine, Sumac, Pomegranate Molasses,  
Mint, Locally Grown Tomatoes, & Feta

Build Your Own Chicken Shawarma, Lemon Verbena, Flatbread, Lettuce, Tomato,  
Toum, & Aleppo Pepper

Fire Roasted Asparagus with Duqqa, Charred Lime, & Olive Oil

UPGRADES:

Grilled Chermoula Shrimp, Cumin, Cured Lemon, & Herbs / \$4.00 per guest

## THE LATIN STATION

\$17.00 PER GUEST

Fresh Guacamole, Minced Red Onion, Cilantro, & Lime Crispy Tortilla Chips

Black Beans

Build Your Own Guajillo & Honey Adobo Marinated Chicken Fajitas

Pipian Verde Chicken Enchiladas with  
Sour Cream, Radishes, & Farmer's Cheese

Build Your Own Slow Roasted Pork Carnitas Soft Tacos

CONDIMENTS:

Hand-cut Pico de Gallo, Cholula Hot Sauce, Shredded Cheese, & Chopped Cilantro

UPGRADES:

Roasted Chicken, Poblano, & Monterey Jack Quesadillas / \$2.50 per guest

Bacon & Beer Ranchero Beans / \$2.00 per guest

Beef Shoulder, Guajillo, Ancho & Arbol Chiles, Flour & Corn Tortillas / \$7.00 per guest

Mexican Rice / \$1.50 per guest

Elote

Grilled Corn on the Cob, Cilantro Mayo, & Cotija / \$1.50 per guest  
(available in season)

## THE ITALIAN STATION

\$21.00 PER GUEST

"Sunday Gravy": Homemade Tomato Sauce, Sweet Italian Sausage, Meatballs, Pork Shoulder,  
Cavatappi, & Pecorino

Broccoli Rabe, Garlic, Crushed Red Pepper, & Extra Virgin Olive Oil

Served with Grilled Herb Ciabotta

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## THE SALAD STATION

CHOOSE 2 - \$8.00 PER GUEST / CHOOSE 3 - \$10.50 PER GUEST / CHOOSE 4 - \$12.00 PER GUEST

Canton Noodles, Asian Vegetables, Fresh Cilantro, Mint, Basil, & Peanut Chile Dressing

"Cobb" Salad, Boiled Egg, Applewood Smoked Bacon, Diced Herb Marinated Chicken, Cheddar, & Buttermilk Herb Dressing

Baby Spinach, Sweet 'n' Spicy Almonds, Dried Cherries, Capriole Farms Goat Cheese, & White Balsamic & Honey Vinaigrette

Mediterranean Pasta Salad, Artichokes, Roasted Red Peppers, Olives, Extra Virgin Olive Oil, & Fresh Basil

Chop Salad of Romaine Lettuce, Edamame, Fresh Corn, Green Beans, Fresh Marjoram, Red Peppers, & Sesame Ginger Vinaigrette

Tomato, Fresh Mozzarella, Arugula, Sea Salt, Cracked Black Pepper, & Pesto Vinaigrette

"Wedge" of Iceberg, Applewood Smoked Bacon, Sun-dried Tomato, Bleu Cheese Crumbles, & Smoky Tomato Ranch

Winter Chop Salad with Bourbon Smoked Paprika & Honey Vinaigrette (available October thru April)

Spinach & Arugula, Mandarin Oranges, Capriole Farms Goat Cheese, Candied Beets, Toasted Almonds, & Vinaigrette

Kentucky Bibb Lettuce, Grape Tomatoes, Cornbread Croutons, Bourbon Pickled Pears, & Cured Lemon & Mint Vinaigrette

Sweet n' Sour Kale, Honeycrisp Apples, Lemon Verbena, & Eggplant Bacon

## THE CREOLE STATION

\$22.00 PER GUEST

CHOICE OF:

Smoked Andouille & Chicken Jambalaya or Red Beans & Rice with Smoked Sausage  
Served with Corn Bread & Green Onions

New Orleans BBQ Shrimp with Rosemary, Lemon, Worcestershire Sauce, & Butter  
Served with French Bread, & Braised Collard Greens

CUSTOMIZE & CREATE YOUR OWN UNIQUE STATION. CONSULT WITH YOUR CRUSHED ICE CATERING COORDINATOR TO GET STARTED!