

# SEATED BREAKFAST

## CONTINENTAL BREAKFAST

Basket of Assorted Muffins & Danishes, Fruit Preserves & Sweet Cream Butter

Scrambled Eggs, Chives, & Roasted Breakfast Potatoes with

Choice of Applewood Smoked Bacon, Sausage Links, or Grilled Ham

## KENTUCKIANA BREAKFAST

Basket of Buttermilk Biscuits, Sweet Cream Butter, & Pepper Jam with  
Minted Fruit Salad

Baked Frittata with Mushrooms, Peppers, Onions, Tomato, & Goat Cheese

Choice of Applewood Smoked Bacon, Sausage Links, or Country Ham

## SPA BREAKFAST

Basket of Assorted Muffins, Fruit Preserves, & Sweet Cream Butter

Meusli: Oats Soaked in Honey, Bananas, Strawberries, & Yogurt

Quiche: Choice of Spinach & Sundried Tomato or Turkey Sausage & Garden Herb  
Sliced Melon

# SEATED LUNCHEON

## SEATED LUNCHEON 1

Chicken Thigh Pithivier with Butter Yukon Mash, Zucchini Threads, & Tasso Chicken Jus  
Bourbon & Chocolate Bread Pudding

## SEATED LUNCHEON 2

Beer Brined Pretzel Crusted Pork Loin Schnitzel with Schmaltz Potatoes,  
Braised Red Cabbage, & Mustard  
Apple Strudel & Fresh Cream

## SEATED LUNCHEON 3

Romaine Lettuce with Cherry Tomatoes, Carrot Ribbons, Marinated Cucumbers, Shaved Bread  
Croutons, & White Balsamic Vinaigrette  
Cajun Spiced Cast Iron Chicken Breast with Boudin Fritter, Green Beans, Marinated Tomatoes,  
& Tomato Jam  
Peach Upside Down Cake

## SEATED LUNCHEON 4

Greek Wedge Salad with Iceberg Lettuce, Smoked Feta, Crispy Chickpeas, Tomatoes, Red Onion,  
Cucumbers, Olives, & Lemon Herb Vinaigrette  
Brisket Raviolo with Charred Broccoli Pesto, Heirloom Carrots, Kale, & Braising Reduction  
Banoffee Tart with Caramelized Banana

# SEATED DINNERS

## TIER 1

Parmesan Herb Crusted Chicken, Butter Mash, Butter Glazed Green Beans, Squash & Zucchini,  
& Tasso Chicken Jus  
Cider Brined Pork Tenderloin, Honeycrisp Apple & Cornbread Crumble, Swiss Chard, & Fingerling Potato Confit  
Rye Pork Schnitzel, Cream Cheese Spätzle, Caramelized Onion, Gruyere, & Blaukraut  
"Hot Brown" Chicken, Cheddar, Bacon, Chives, Smoked Tomato Jus, Broccolini, & Butter Mash  
Bright Green Herb Crusted Salmon, Forbidden Black Rice, Roasted Yellow Beets, & Red Beet Reduction  
Mahi Mahi, Cauliflower Flan, Green Beans, Bacon, Cherry Tomatoes, & Red Goddess  
Stuffed Flank Steak, Spinach, Country Ham, Kenny's Chipotle Colby, & Creamy Polenta  
Chicken Two Ways, Roasted Airline Breast, Chicken Thigh Pithivier, Oyster Mushroom,  
Olive Oil Mash, & Sherry Chicken Jus

## TIER 2

12-Hour Slow Braised Beef Short Rib, Braising Reduction, Sorghum Glazed Baby Carrots, & Creamy Parmesan  
Weisenberger Grits  
Pan Roasted Sirloin, Tallow Yucca, Smoked Onion Marmalade, Red Peppers, Zucchini, & Salsa Verde  
Prosciutto Wrapped Chicken, Creamy Polenta, Green & White Asparagus, Red Wine Reduction,  
& Italian Salsa Verde  
Moroccan Braised Monkfish, Cured Lemon, Couscous, Saffron, & Cauliflower Two Ways  
Smoked & Brined Pork Chop, Farro, Grain Mustard, Caraway, & Favas  
Duo of Pork Tenderloin & Housemade Cumberland Sausage

## TIER 3

Roasted Beef Tenderloin, Potato & Raclette Terrine, Savory Bacon & Brussel Sprouts, & Bordelaise  
Pan Roasted Halibut, Lobster Mashed Potatoes, Basil Oil, & Lobster Cognac Reduction  
Scallops & Braised Pork Belly, Jerusalem Artichoke Puree, Roasted Crisp "Hen of the Woods" Mushrooms, &  
Tasso Jus  
Duck Percik, Cumin Polenta Cake, Smoked Date Chutney, & Charred Broccoli Carrot Ginger Reduction  
Fricassee of Kentucky Rabbit, Leek & Capriole Goat Cheese Tortellini, Violet Mustard, Port, & White Asparagus

EACH ENTREE INCLUDES YEAST ROLLS WITH WHIPPED BUTTER BALLS & YOUR CHOICE OF ONE SALAD.  
CHEF AGNEW IS HAPPY TO ACCOMODATE REQUEST FOR DUAL ENTREES. PLEASE CONSULT WITH YOUR CATERING  
COORDINATOR FOR MORE DETAILS.

# SEATED DINNERS

## SALADS

CHOOSE ONE

Caesar Salad, Romaine, Garlic Croutons, Microplaned Parmesan, & Grape Tomatoes

Kentucky Hydroponic Bibb Lettuce, Spiced Pecans, & Grape Tomatoes

Baby Spinach, Roasted Butternut Squash, Pickled Red Onions, & Crumbled Bleu Cheese  
(Available in Fall/Winter)

Locally Grown Lettuces, Cucumber Ribbons, Carrot Ribbons, Grape Tomatoes, & Sun-Dried Tomato Jam

Salt Roasted Beets, Spinach, Watercress, Frisee, Crumbled Goat Cheese, &  
Toasted Hazelnuts

Frisee, Spiced Red Wine Poached Pear, Candied Walnuts, & Pancetta Croutons

Locally Grown Watermelon, House Smoked Feta, & Fresh Arugula

Stuffed Vine Tomato, Orzo Pasta, Mozzarella, Extra Virgin Olive Oil, White Balsamic, & Arugula Basil Pesto

## DRESSINGS

Creamy Caesar

Housemade Italian

Buttermilk Ranch

Garden Herb Vinaigrette

Smoky Tomato Ranch

Balsamic

Creamy Roasted Poblano

Greek Dressing

Lime & Cumin Dressing

Sesame Ginger Vinaigrette

Bacon Sherry Dressing

Bourbon Smoked Paprika & Honey Vinaigrette

Cured Lemon & Mint Vinaigrette

Green Goddess

Apple Cider & Garlic

Blue Cheese Dressing

Honey Mustard

EACH OF OUR DRESSINGS ARE MADE FRESH IN-HOUSE BY CHEF AGNEW AND HIS STAFF.