

# BREAKFAST BUFFETS

## CONTINENTAL BREAKFAST

Fresh Baked Muffins  
Danishes  
New York Style Bagels  
Assorted Cream Cheese  
Whipped Butter

## EUROPEAN BREAKFAST

Fruit Salad  
Infused Yogurts  
Fresh Baked Muffins  
Danishes  
New York Style Bagels  
Assorted Cream Cheese  
Whipped Butter

## SUNRISE BREAKFAST

Sliced Seasonal Fruit  
Assorted Cereals with Whole & Skim Milk  
Fresh Baked Muffins  
Danishes  
New York Style Bagels  
Assorted Cream Cheeses  
Whipped Butter

## HOT BREAKFAST

Gently Scrambled Local Eggs  
Applewood Smoked Bacon  
Country Style Sausage Links or Patties  
Breakfast Potatoes  
Buttermilk Biscuits

## THE BREAKFAST

Sliced Seasonal Fruit  
Individual Boxed Cereals with Whole & Skim Milk  
Assortment of Breakfast Pastries, Croissants,  
& Freshly Baked  
Fruit Preserves & Whipped Sweet Cream Butter  
Gently Scrambled Local Eggs with Chives  
Applewood Smoked Bacon & Savory Sausage Links  
Breakfast Potatoes

# BREAKFAST BUFFETS

## L A T I N B R E A K F A S T

Sliced Seasonal Fruit  
Assorted Breakfast Pastries, Croissants, & Freshly  
Baked Muffins  
Fruit Preserves & Whipped Sweet Cream Butter  
Arepas de Queso, Corn Cakes, Cheese, &  
Whipped Butter  
Chilaquiles Scrambled Eggs, Crispy Tortillas, Smoked  
Pulled Chicken, Salsa Verde, & Sour Cream  
Chorizo con Papas: Spicy Mexican Chorizo, Breakfast  
Potatoes, & Cilantro  
Applewood Smoked Bacon & Savory Sausage Links

## B L U E G R A S S B R E A K F A S T

Sliced Seasonal Fruit  
Buttermilk Biscuits & Sausage Gravy  
Hot Brown Inspired Hash with Bacon, Cheddar, & Smoked  
Turkey  
Gently Scrambled Local Eggs with Red Pepper &  
Green Onion  
Choice of: Applewood Smoked Bacon or  
Savory Sausage Links  
Country Ham with Red Eye Gravy  
Garden Quiche with Tomatoes, Spinach, & Local Goat Cheese

## C O M M O N W E A L T H B R E A K F A S T

Sliced Seasonal Fruit  
Individual Boxed Cereals with Whole & Skim Milk  
Assorted Breakfast Pastries, Croissants, & Freshly  
Baked Muffins  
Fruit Preserves & Whipped Sweet Cream Butter  
Gently Scrambled Local Eggs with Chives  
Applewood Smoked Bacon & Savory Sausage Links  
Breakfast Potatoes

# BREAKFAST BUFFETS

## BREAKFAST FRITTATA

Serves 10-12 guests

## QUICHE

Serves 8 guests

Garden Spinach & Sun Dried Tomato with Goat Cheese

Quiche Lorraine

Southwestern Quiche with Pepper Jack, Chorizo, & Red Peppers

## CHILAQUILES

Serves 20-30 guests

Soft Scrambled Eggs with Crispy Tortillas & Smoked Pulled Chicken, Salsa Verde, Sour Cream, & Optional Black Beans

## BREAKFAST BURRITOS

Salsa Roja

## WAFFLE STATION

Freshly-Made Belgium Waffles with your Choice of Toppings:

Butter, Freshly Whipped Cream, Fruit Compote, Caramelized Bananas, Chocolate Chips, & Warm Maple Syrup

## FLAT IRON STEAK WITH A TRIO OF PEPPERS

## TURKEY SAUSAGE

## KENTUCKY BEIGNETS

Fried Buttermilk Biscuits with Powdered Sugar

## STUFFED CREPES

Apple or Strawberry

## CINNAMON FRENCH TOAST

Warm Berry Compote

## ASSORTED BAGELS

Cream Cheese

## SMOKED SALMON

## GRANOLA BARS

## WHOLE FRUIT

## SLICED FRUIT

Honey Yogurt Dipping Sauce

## INDIVIDUAL YOGURTS

## INDIVIDUAL BOXED CEREAL

# BREAKFAST BUFFETS

## W A R M B R E A K F A S T S A N D W I C H E S

Sausage & Cheddar Cheese Croissant

Chicken Fried Steak & Gravy Buttermilk Biscuit

Sausage, Egg, & Cheese Buttermilk Biscuit

Bacon, Egg, & Cheese English Muffin

Western Omelet English Muffin

Ham, Egg, & Cheese Croissant

## M O R N I N G & D A Y B E V E R A G E S

BEVERAGE SERVICE IS BASED ON FOUR HOURS UNLESS OTHERWISE NOTED.

Regular & Decaf Coffee, Unsweetened Ice Tea, & Water

Regular & Decaf Coffee, Unsweetened Ice Tea, Assorted Juices, & Water

Regular & Decaf Coffee, Unsweetened Ice Tea, Assorted Juices, Assorted Sodas, & Water

Gourmet Coffee Bar

Gourmet coffee with Flavored Syrups, Honey, Orange, & Lemon Zest  
Whipped Creams, Chocolate Curls, Sugar Swirl Sticks, & Sweeteners

# 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

# LUNCH BUFFETS

## SOUP, SALAD, & SANDWICH

### SALAD:

Mixed Greens, Carrot Ribbons, Cucumbers, & Vine Tomatoes with  
Garden Vinaigrette or Buttermilk Ranch

### CHOOSE ONE SOUP:

Smoky Carrot, Tomato, & Chipotle  
Chicken Tortilla  
Coconut Curry Squash  
Ham & Bean with Marjoram & Thyme  
Seasonally Inspired Soup

### CHOOSE ONE HOT SANDWICH:

Italian of Mozzarella, Basil Pesto, Mortadella, Ham, Salami, & Veggie Agrodolce  
Chopped Cheese with American Cheese on Warm Flatbread  
Baked Black Forest Ham & Cheese with Spicy Mustard on a Hawaiian Bun  
Artichoke, Spinach, & Fontina Melt (v)  
Cuban, Mojo Pork Shoulder, Swiss, Yellow Mustard, & Pickle on Locally Made Cuban Bread

### OR ONE COLD SANDWICH:

Roasted Turkey, Tandoori Mayo, Bibb, Cilantro Pesto, & Pepperjack on Sourdough  
B.A.T.S.- Housemade Savory Bacon, Smashed Avocado, Tomato, & Serrano Pickles  
Tarragon Chicken Salad, Bibb, & Mayo on Sourdough  
Black Forest Ham, White Cheddar, Green Leaf Lettuce, Horseradish Pickles, & Dijonaise  
Peppered Roast Beef with Diced Pear & Blue Cheese Slaw on an Onion Kaiser Roll

## THE STANDARD

Mixed Greens, Croutons, & Blue Cheese with Citrus Vinaigrette  
Mediterranean Pasta Salad, Artichokes, Spinach, & Olives  
Chicken Salad Wrap with Tarragon, Celery, & Crispy Bacon  
Pressed Panini of Italian Meats, Agrodolce, & Provolone Cheese  
Peppered Roast Beef with Diced Pear & Bleu Cheese Slaw on an Onion Kaiser Roll  
Pecan Pie

# LUNCH BUFFETS

## DELI BOARD

Classic Caesar Salad, Parmesan & Garlic Croutons

Ev's Potato Salad

CHOICE OF GOURMET DELI ITEMS:

Black Forrest Ham, Smoked Turkey Breast, Peppered Beef, Cheddar, Provolone,  
& Pepperjack Cheese

CHOICE OF CONDIMENTS & TOPPINGS:

Mayonnaise, Mustard, Avocado, Lettuce, Tomato, Red Onion, Housemade Pickles, & Bacon

CHOICE OF BREAD:

White, Multigrain, & Sourdough Bread

Assorted Brownies & Cookies

## THE SONORAN

Beef & Chicken Fajitas

Refried Beans

Spanish Rice

Black Bean, Jimica, Red Pepper, Butter Lettuce, & Creamy Cumin Poblano Dressing

Fresh Tortilla Chips, Housemade Salsa, & Guacamole

Chocolate Brownies

# LUNCH BUFFETS

## TIER 1

One Entree  
One Salad  
One Side  
Yeast Rolls

## TIER 2

One Entree  
One Salad  
Two Sides  
Yeast Rolls

## TIER 3

Two Entree  
One Salad  
Two Sides  
Yeast Rolls

## SALADS

Fresh Cut Romaine with Garlic Croutons, Shredded Parmesan, & Grape Tomatoes  
Mixed Greens Salad with Carrot Ribbons, Grape Tomatoes, & Cucumbers  
Bibb Lettuce with Grape Tomatoes, Candied Pecans, & Capriole Farm Goat Cheese  
Orzo Pasta Salad with Lemon, Cucumbers, Mint, & Feta  
Iceberg "Wedge" Salad with Cheddar, Carrot Ribbons, Bacon, and Grape Tomatoes

### DRESSINGS:

Creamy Caesar, Buttermilk Ranch, Smoky Tomato Ranch, Apple Cider & Garlic, Bleu Cheese, Honey Vinaigrette, & Housemade Italian

## ENTREES

Sweet Tea Bone-In Chicken with Sorghum Rosemary Glaze  
Hot Brown Casserole: Our Take on the Classic  
Pan Seared Chicken Breast with Olives, White Wine, Tomatoes, & Italian Herbs  
Slow Cooked Brisket, Spinach, & Crispy Shallots  
Bourbon Smoked Paprika & Brown Sugar Crusted Salmon

## SIDES

Red Peppers, Zucchini, & Yellow Squash  
Skillet Corn with Yellow Onion & Red & Green Peppers  
Sorghum Roasted Carrots  
Cornbread Casserole  
Broccolini with Lemon  
Green Beans with Caramelized Onions & Lemon Vinaigrette  
Yukon Gold Mashed Potatoes  
Creamy Weisenberger Grits  
Red Potato & Sour Cream Mashed Potatoes  
Toasted Orzo, Lemon, & Herb Parmesan  
Hash Brown Casserole with Cheddar Cheese  
Bourbon Smoked Paprika Roasted Red Peppers

# 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

# AFTERNOON SNACKS

Assorted Freshly Baked Cookies

Double Fudge Brownies

Individual Bags of Assorted Chips

Candy Bars

Whole Fruit

Individual Bags of Trail Mix

Jumbo Soft Pretzels with Cheese & Honey Mustard

Buttered Popcorn

Housemade Chex Mix  
(Sweet, Savory, & Spicy Flavors)

Spa Break

Assorted Granola Bars & Fresh Whole Fruit

Terra Chips

Variety of Chips includes Vegetables, Sweet Potato, & Blue Chips

## VEGGIE & HUMMUS

Fresh Crudite of Celery, Radish, Carrot, Carrot, Cucumber, Grape Tomato, Cauliflower, & Broccoli

Served with Ranch, Blue Cheese Dressing, & Bourbon Smoked Paprika & Honey Vinaigrette

Housemade Chickpea Hummus with Warm Pita Bread, Country Mix Olives, Pepperoncini,  
& House Smoked Greek Feta

# HORS D'OEUVRES

## PORK

Bacon Wrapped Peppadew Peppers with  
Capriole Farm Goat Cheese

House Made Boudin with Creole Mustard

Smoked Pork Biscuit Bombs

Caramel Pork Belly, Coconut Sticky Rice, &  
Black Vinegar

Spam Katsu, Pineapple Sambal, & Hoisin

## BEEF + LAMB

Swedish Meatballs with Red Currant Glaze

Beef Empanadas with Citrus Sour Cream

"Lamb in a Blanket" Merguez & Harissa in  
Flaky Pastry

Korean BBQ Beef Satay

Oxtail Marmalade & Fufu

Lamb Pastilla with full Moroccan Flavors

## CANAPES + TARTINES

BB&T: Crispy Bacon, Benedictine, & Grape Tomato on Swirl Rye

Grilled Cheese of Shaved Country Ham, Tomato Jam, & Fontina on Sourdough

Toasted Black Rye, Portuguese Sardines, Cucumber, & Pickled Shallot

Cucumber Cup with Tarragon Chicken Salad

Roasted Turkey Pinwheel, Basil Aioli, Cucumber, Bibb, & Swiss Cheese

Fromage Fort on Wavey Bread

Homemade Liverwurst, Pickled Blackberry, Rye, & Candied Jalapeno

Toasted Country Bread, Smashed Tomato, Caper, EVOO, Feta, & Terra Verde Balsamic

## POULTRY

Vietnamese Chicken Bao Bun with  
Pickled Heirloom Carrots

Deviled Eggs, Hot Sauce, Bacon Shards

Country Fried Chicken Skewer with  
Bourbon Apricot Glaze

Hot Brown Pockets

Tandoori Chicken Wings

Cheddar Herb Biscuit Bites with  
Spicy Sorghum Chicken

Sichuan Duck & Bibb Lettuce Cups

## SEAFOOD

Blue Crab Cake with NOLA Remoulade

Pow Pow Shrimp with Mango Habanero Glaze

Baked Blue Crab Wontons, Cream Cheese, Green  
Onion, & Ginger

House Cured Citrus Gravlax, Layered Crepe Cake,  
& Cilantro Butter

Beer Poached Shrimp Horseradish Cocktail

Shrimp Shumai, Snap Peas, & White Shoyu

## VEGETABLE + CHEESE

Castle & Key Gin Fried Pickles, Cucumber Ranch, &  
Grapefruit Powder

Mushroom Arancini, Parmesan, & Red Pepper  
Rosemary Puree

Butternut Squash Bahji with Cilantro Chutney

Puffed Crackers & Cheese Surprise

Spinach & Cheese Empanadas

Fried Jalapeno Pimento Cheese Balls

Malanga Fritters with Tamarind Ketchup

Caprese Skewer, Tomato Jam, & Basil Oil

Cantaloupe & Country Ham, Sherry Gastrique, &  
Bourbon Smoked Paprika

Potato Rösti, Capriole Farm Goat Cheese, & Red  
Pepper Jam

Truffle, Leek, & Goat Cheese Tortellini on a  
Spoon

S T A T I O N E D  
**HORS D'OEUVRES**

**DIPPING STATIONS**

Spinach Artichoke Dip with Parmesan  
Chorizo, Rotel, & Cheddar Dip  
Bleu Cheese & Brie Mushroom Fondue  
Buffalo Chicken Dip  
Homemade Salsa & Guacamole with Red Onion,  
Cilantro, Jalapeno, & Lime  
7 Layer Dip  
Crispy Tortilla Chips, Ridged Potato Chips, &  
Corn Chips for dipping

**CHEESE BOARDS**

Localvore Cheeseboard: Chef's Selection of Locally  
Farmed Cheeses  
Chef's Selection of Artisanal Cheeses  
Homemade Garnishes, Red Grapes, Red Pepper Jam,  
Crackers, & Freshly Made Breads  
Domestic Cheeses & Crackers

**VEGGIE + HUMMUS BAR**

Fresh Crudité of Celery, Radish, Carrots, Cucumber, Grape Tomato, Cauliflower & Broccoli  
Buttermilk Ranch, Bleu Cheese & Bourbon Smoked Paprika & Honey Vinaigrette for dipping  
Homemade Chickpea Hummus served with Warm Pita Bread & Flatbread  
Country Mix Olives, Pepperoncini & House Smoked Greek Feta

**GRAZING STATION**

Our Grazing Platters & tables include: Chef's Selection of 4 Artisanal Cheeses, House Made Jams,  
Seasonal Fruit, Crackers, Freshly Made Bread, Nuts, Pickled Vegetables, Dried Fruits, & Salami. Platters will  
have two firm cheeses, one semi-soft & one Bleu Cheese unless otherwise noted.

A "LITTLE BIT OF GRAZING" - SERVES 10 GUESTS

A "FAIR BIT OF GRAZING" - SERVES 25 GUE

A "GOOD AMOUNT OF GRAZING" - SERVES 50 GU

FULL GRAZING TABLE - SERVES 100 GL

Premium Grazing Packages are an additional \$30.00 per guest & will have more berries, nuts, prosciutto,  
coppa, speck, vast selections of local cheeses, house made lavash & edible flowers.

# STATIONS + BARS

## THE KENTUCKY STATION

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

Pimento Mac n' Cheese

Cornbread Zucchini Casserole

Country Style Green Beans

Sorghum Roasted Carrots

## THE CARVING STATION

Roasted Beef Tenderloin

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

Roasted Striploin with Fresh Thyme, Rosemary, & Garlic

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

Cider Brined Pork Loin

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

Tandoori Leg of Lamb

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

Rental of Tandoor oven  
Option of Chef attended station

Sorghum & Gingersnap Glazed Ham  
Served with Apple Butter

## FRUITS OF THE SEA

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

Other seafood preparations may be arranged with the culinary team & priced accordingly.

# STATIONS + BARS

## THE PASTA STATION

CHOOSE 2 / CHOOSE 3

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.

Choice of:

Carolina Style Pulled Pork

Slow Smoked St. Louis Ribs

or Smoked Beef Brisket

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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

House Baked Beans with Smoked Turkey Wing & Molasses

Creamy Coleslaw

Vinegar Coleslaw

Collard Greens

Pimento Mac n' Cheese

# STATIONS + BARS

## THE MEDITERRANEAN

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

## THE LATIN STATION

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

Bacon & Beer Ranchero Beans

Rojo Chile Colorado  
Beef Shoulder, Guajillo, Ancho & Arbol Chiles, Flour & Corn Tortillas

Mexican Rice

Elote  
Grilled Corn on the Cob, Cilantro Mayo, & Cotija  
(available in season)

## THE ITALIAN STATION

"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

# STATIONS + BARS

## THE SALAD STATION

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

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!

L A T E N I G H T  
**SNACKS + SWEETS**

**LATE NIGHT BITES**

Sheet Pan Pizza  
Deep Dish Butter Dough, 3 cheeses, Italian Sausage (serves 15-20 guests)  
"King Press" Panini of Banana, Peanut Butter & House-Cured Sorghum Bacon  
Fried PB&J  
Nutella Rangoons, Cinnamon Sugar  
Spiced Mexican Chocolate Pot de Cremes  
Strawberry Nutella Panini  
Baklava, Citrus Honey, Pistachios, & Rose  
Deep Fried Goo Goo Clusters  
(Supreme or Peanut Butter)  
Nashville "Hot Chicken" Wings  
Dark Chocolate Arancini with Rum Caramel  
Chile Colorado & Sweet Potato Tots with Monterey Jack  
Krispy Kreme Bread Pudding on Mini Forks  
Kung Pao Chicken Sliders  
Waffled Falafel, Cucumber Labneh, & Smoked Feta  
Chopped Cheese, Ground Beef, Flatbread, & American Cheese  
Slow Smoked Ribs  
(BBQ, Indian Spiced or Hoisin)

AN ORDER MINIMUM OF 5 DOZEN REQUIRED.

**S'MORES STATION**

Graham Crackers, Milk Chocolate Bars, & Marshmallows

THESE ARE JUST SAMPLES OF WHAT IS AVAILABLE FOR YOUR EVENT. OTHER MENU ITEMS CAN BE MADE INTO LATE-NIGHT SNACK OPTIONS. PLEASE CONSULT YOUR CRUSHED ICE CARTERING COORDINATOR FOR MORE ITEMS.

# BUFFETS

## TIER ONE

Pan Seared Mahi Mahi, Citrus Butter, Herbs, & Blistered Cherry Tomatoes  
Lamb Neck Ragout, Braised Greens, Polenta Croutons, & Mint Gremolata  
"Hot Brown" of Chicken Stuffed with Cheddar, Bacon, & Chives with a Smoked Tomato Jus  
Pork Schnitzel, Red Braised Cabbage, & Cream Cheese Spatzle  
Sweet Tea Bone-In Smoked Chicken with Sorghum Rosemary Glaze  
Slow Braised Beef Brisket, Roasted Cremini Mushrooms, Spinach, & Crispy Shallots  
Rosemary & Parmesan Crusted Chicken Breast with Roasted Chicken Jus  
Lemon Brined Chicken, Arugula, Brown Butter, Capers, & Parsley  
Cast Iron Seared Salmon, Lemon, Thyme, & Field Pea  
Chicken Marsala, Prosciutto, Oyster & Crimini Mushrooms, & Lacinato Kale  
Madeira Braised Beef Brisket, Lacinato Kale, Pickled Sultanas, & Tomato Jam

## TIER TWO

Pesto Cream Cheese Stuffed Airline Chicken & Nueske Cherrywood Bacon Wrap  
Beef Rendang with Indonesian Spices, Coconut Milk, Galangal, & Lemongrass  
Horseradish Crushed Amberjack with Verjus & Citrus  
Espresso - Cocoa Rubbed Sirloin with Ancho Chile Mole Sauce  
Sugarcane Brined Pork Loin with Vanilla Roasted Apples

## TIER THREE

12-Hour Slow Braised Beef Short Rib, Braising Reduction, Roasted Shallots, & Flat Leaf Italian Parsley  
Black Grouper, Red Pepper Puree, Roasted Artichokes, Fennel, Basil Oil, & Black Olive  
Herb Roasted Beef Tenderloin with Bordelaise Sauce & Sea Salt  
Bacon Wrapped Roasted Quail, Sweet Potato Gnocchi, Toasted Pecans, & Cherries  
Swordfish "Au Poivre", Cured Lemon, Green Peppercorns, & Irish Butter  
Roasted New York Strip with Green Peppercorn Bourbon Cream  
Slow Braised Lamb Shanks, Cured Orange, & Pistachio Gremolata

## VEGETARIAN OPTIONS

If less than 10 vegetarian meals are needed, additional charges may not occur.  
To add a vegetarian option to any tier it is \$5.50 per guest

Vegetable Manicotti with Tomato Alfredo  
Potato Gnocchi with Smoked Mushroom Bolognese  
Southwestern Stuffed Bell Peppers with Quinoa, Pepper Jack, Corn, & Black Beans  
Millet Chili, Roasted Acorn Squash, & Queso Fresco  
Mushroom Strudel, Season's Veggies, & Flaky Pastry  
Handmade Noodles, Broccoli Pesto, Toasted Pecans  
Green Curry Kabocha & Spaghetti Squash, Coconut Milk, Lemongrass, & Chili Oil

# BUFFETS

## SALADS

CHOOSE ONE

Caesar Salad, Fresh Cut Romaine, Garlic Herb Croutons, Shredded Parmesan, & Grape Tomatoes  
Slices of Iceberg Lettuce, Grape Tomatoes, Shredded Cheddar, Carrot Ribbons, Crumbled Bacon,  
& Cucumbers

Mixed Greens, Carrot Ribbons, Grape Tomatoes, & Cucumbers

Kentucky Bibb Lettuce, Grape Tomatoes, Cornbread Croutons, & Bourbon Pickled Pears

Butter Lettuce, Candied Pecans, Capriole Farms Goat Cheese, & Sundried Tomatoes

"Chop Salad" of Fresh Sliced Romaine Lettuce, Edamame, Corn, Green Beans, Fresh Marjoram,  
& Roasted Red Peppers

Baby Spinach, Capriole Farms Herb Goat Cheese, Fresh Strawberries, & Potato Straws

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

Locally Grown Watermelon, House-Smoked Feta, & Fresh Arugula

Baby Spinach, Roasted Butternut Squash, Pickled Red Onions,  
Spiced Pecans, & Parmesan / Available Fall/Winter

Romaine & Butter Lettuce with Jicama, Corn, Avocado,  
Grape Tomatoes, Fresh Cilantro, & Black Beans

## 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.

# BUFFETS

## VEGETABLES

CHOOSE ONE

- Country Style Green Beans with Smoked Bacon Rind
- Tarragon Butter Glazed Green Beans
- Red Pepper Jam Greens
- Red Peppers, Zucchini, Yellow Squash & Green Beans
- Roasted Butternut Squash, Swiss Chard, & Toasted Pecans / Available in Fall & Winter
- Asparagus & Roasted Red Peppers
- Roasted Brussel Sprouts with Golden Raisins & Bacon
- Roasted Baby Root Vegetables: Carrots, Parsnips, Turnips, Beets  
Brown Butter, & Sea Salt
- "Skillet Corn" with Fresh Roasted Corn, Yellow Onion, Red, & Green Peppers
- Sorghum Glazed Carrots
- Cornbread Zucchini Casserole
- Smoked & Curried Cauliflower
- Thyme & Garlic Roasted Assorted Mushrooms
- Choucroute: Braised Alsatian Cabbage with Bacon & Caraway
- Broccoli with Roasted Garlic & Lemon
- Charred Broccoli, Honey Sesame Peanuts, & Maldon Salt

## POTATOES + GRAINS

CHOOSE ONE

- Bourbon Smoked Paprika Roasted Red Potatoes
- Yukon Gold & Butter Mash with Sea Salt
- Creamy Parmesan Weisenberger Grits
- Red Potato & Sour Cream Mash
- Smoked Gouda Grits
- Celery Root Puree
- Herb Roasted Fingerling Potatoes
- Tuscan Style Braised Cannellini Beans
- Saffron Scented Jasmine Rice with Toasted Almonds & Raisins
- New Orleans Style "Dirty Rice"
- Hashbrown Potato Casserole
- Wild Rice, Mushrooms, & Flat Leaf Parsley
- Toasted Orzo Pasta with Lemon, Herbs, Butter, & Parmesan
- Hash Brown Casserole with Bacon & Sharp Cheddar
- Sun Choke Hash with Fingerling Potatoes supplement
- Forbidden Black Rice with Ginger, Hoisin, & Crispy Shallots
- Parmesan Potato Gratin with Cream & Fresh Thyme

# 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.

# BAR MENU

## ON CONSUMPTION

### STRAIGHT UP

#### SPIRITS

Old Forester Bourbon  
Finlandia Vodka  
Beefeater Gin  
Myers's Platinum Rum  
Ushers 1457 Scotch  
Zarco Silver Tequila

#### WINE

Sycamore Lane  
Choice of 1 Red &  
1 White Varietal  
Cabernet, Merlot, Pinot Noir,  
Chardonnay, Pinot Grigio, &  
Sauvignon Blanc

#### DOMESTIC BEER

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

#### IMPORT/CRAFT BEER

Choice of 1 Import/Craft  
Sam Adams  
Corona  
Blue Moon  
Falls City  
West Sixth

### ON THE ROCKS

#### SPIRITS

Maker's Mark Bourbon  
Ketel One Vodka  
Tanqueray Gin  
Bacardi Rum  
Dewar's Scotch  
El Jimador Tequila

#### WINE

Castle Rock  
Choice of 1 Red &  
1 White Varietal  
Cabernet, Merlot, Pinot Noir,  
Chardonnay, Pinot Grigio, &  
Sauvignon Blanc

#### DOMESTIC BEER

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

#### IMPORT/CRAFT BEER

Choice of 1 Import/Craft  
Sam Adams  
Corona  
Blue Moon  
Falls City  
West Sixth

### WITH A TWIST

#### SPIRITS

Woodford Reserve Bourbon  
Grey Goose Vodka  
Hendrick's Gin  
Bacardi 8-Year Rum  
Johnnie Walker Red Scotch  
Patron Tequila

#### WINE

Coppola Diamond  
Choice of 1 Red &  
1 White Varietal  
Cabernet, Merlot, Pinot Noir,  
Chardonnay, Pinot Grigio, &  
Sauvignon Blanc

#### DOMESTIC BEER

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

#### IMPORT/CRAFT BEER

Choice of 1 Import/Craft  
Sam Adams  
Corona  
Blue Moon  
Falls City  
West Sixth

# BAR MENU

## PER PERSON

### STRAIGHT UP

#### SPIRITS

Old Forester Bourbon  
Finlandia Vodka  
Beefeater Gin  
Myers's Platinum Rum  
Ushers 1457 Scotch  
Zarco Silver Tequila

#### WINE

Sycamore Lane  
Choice of 1 Red &  
1 White Varietal  
Cabernet, Merlot, Pinot Noir,  
Chardonnay, Pinot Grigio, &  
Sauvignon Blanc

#### DOMESTIC BEER

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

#### IMPORT/CRAFT BEER

Choice of 1 Import/Craft  
Sam Adams  
Corona  
Blue Moon  
Falls City  
West Sixth

### ON THE ROCKS

#### SPIRITS

Maker's Mark Bourbon  
Ketel One Vodka  
Tanqueray Gin  
Bacardi Rum  
Dewar's Scotch  
El Jimador Tequila

#### WINE

Castle Rock  
Choice of 1 Red &  
1 White Varietal  
Cabernet, Merlot, Pinot Noir,  
Chardonnay, Pinot Grigio, &  
Sauvignon Blanc

#### DOMESTIC BEER

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

#### IMPORT/CRAFT BEER

Choice of 1 Import/Craft  
Sam Adams  
Corona  
Blue Moon  
Falls City  
West Sixth

### WITH A TWIST

#### SPIRITS

Woodford Reserve Bourbon  
Grey Goose Vodka  
Hendrick's Gin  
Bacardi 8-Year Rum  
Johnnie Walker Red Scotch  
Patron Tequila

#### WINE

Coppola Diamond  
Choice of 1 Red &  
1 White Varietal  
Cabernet, Merlot, Pinot Noir,  
Chardonnay, Pinot Grigio, &  
Sauvignon Blanc

#### DOMESTIC BEER

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

#### IMPORT/CRAFT BEER

Choice of 1 Import/Craft  
Sam Adams  
Corona  
Blue Moon  
Falls City  
West Sixth

# BAR MENU

## CHAMPAGNE SERVICE

J.ROGET / KORBEL / MOET

Price includes champagne flute rental

Crushed Ice Catering offers tableside or tray-passed champagne toast for your guests.

## BOURBON TASTING BAR

Crushed Ice Catering offers 1/2 oz. tastings of three to five bourbons of the client's choice. Please consult with your Crushed Ice Catering Coordinator for bourbon options & pricing.

## WINE SERVICE

Crushed Ice Catering offers tableside wine service during the dinner portion of your event. All wine service is based on consumption. Please consult with your Crushed Ice Catering Coordinator on wine selections.

## LOCAL BREW PACKAGES

### HARD CIDERS

Kickback Hard Cider  
Kickback Hard Cider Rosé

### BEER

Tropic Flare New England IPA  
Garage Beer  
Braxton Brewing Co.

### HARD SELTZER

Vive Mango  
Vive Lime

CAN BE SELECTED AS IMPORT/CRAFT ON ANY TIERED PACKAGE.

SEASONAL BRAXTON PRODUCTS AVAILABLE, PLEASE INQUIRE WITH YOUR CATERING COORDINATOR.

## GARNISHMENT & MIXER PACKAGE

Oranga Juice  
Cranberry Juice  
Pineapple Juice

Lime Juice  
Triple Sec  
Bar Syrup  
Grenadine

Sweet & Sour  
Vermouth  
Bitters

## GRAETER'S BEER FLOAT BAR

Choice of 5 Graeter's Ice Cream Flavors to be paired with Braxton Brewery Co. Special Graeter's Releases:

Graeter's Summer Release / Black Raspberry Chocolate Chip Milk Stout / Graeter's Pumpkin Pie

## BLOODY MARY & MIMOSA BAR

CHOICE OF TWO

Classic Bloody Mary / Spicy Bloody Mary  
Classic Mimosa / Grand Mimosa / Peach Mimosa

Please consult with your Crushed Ice Catering Coordinator for additional options.

## THE DERBY BAR

Mint Julep  
Kentucky Lilly  
Kentucky Orange Blossom

Please consult with your Crushed Ice Catering Coordinator for additional options.

## JUICE AND SMOOTHIE BAR

Freshly Squeezed Juice & Smoothie Blends

# BAR MENU

## INFUSION WATER BAR

Pinapple and Mint Infused Water / Strawberry and Lemon Infused Water / Cucumber and Basil Infused Water

## ICED TEA STATION

CHOOSE TWO

Peach Tea / Raspberry Tea / Mint Infused Tea / Lemonade Infused Tea

## NON-ALCOHOLIC BEVERAGE PACKAGE

Regular & Decaf Coffee / Unsweetened Tea / Soft Drinks

These drinks are included if a bar package is purchased. Consult your Crushed Ice Catering Coordinator for more details regarding the bar packages & what they include.

## ADDITIONAL BAR TIME

Additional time may be added to your event in one-hour time increments. Consult with your Crushed Ice Catering Coordinator for customized bar pricing.

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## HOST PAID BAR ON CONSUMPTION

Client pays for the entire bill based on alcohol consumed. Alcohol is charged by the glass.

A 20% Service Charge & a 6% Kentucky sales tax will be added to the final invoice.

It is required to have a credit card on file for the final bar invoice that will be calculated after the event.

## HOST PAID BAR PER PERSON

Client pays for the entire bill based on the per person package selected. An 20% Service Charge & a 6% Kentucky sales tax will be added to the final invoice. This package pricing applies to all guests 21 years of age and older. Attending guest who are 20 years old and younger will be charged the price of the non-alcoholic package of \$5.00 per person.

## SPECIAL NOTICE

Crushed Ice Catering possesses the sole licensed authority to sell and serve liquor on the premises.

In accordance with the Alcoholic Beverage Control's ordinance concerning licensed premises, any alcoholic beverages or set-ups brought in by our guests are not permitted.

Crushed Ice Catering's Alcoholic Beverage License requires our staff to request proper identification, a photo ID, of any person of questionable age. We reserve the right to refuse service to any person who is underage, if proper identification cannot be produced, or if the customer appears to be excessively intoxicated.

Bars will be open for a maximum of (5) five hours and will close 30 minutes prior to the end of your event.