

FULL CATERING MENU



SINGLE ENTREE BUFFET LUNCH (20) DINNER (26)

Choice of soup or salad, one entrée, two sides, bread, one dessert and two non-alcoholic beverages

CHEF'S CHOICE LUNCH BUFFET (18)

Chef's choice selections consisting of soup or salad, one entrée, two sides, bread, one dessert and two non-alcoholic beverages

DUAL ENTREE BUFFET LUNCH (23) DINNER (30)

Choice of soup or salad, two entrées, two sides, bread, two desserts and two non-alcoholic beverages

CHEF'S CHOICE DINNER BUFFET (25)

Chef's choice selections consisting of soup or salad, two entrées, two sides, bread, two desserts and two non-alcoholic beverages



**BAYOU BLUEGRASS
CATERING**

ALL INCLUSIVE DINNER + BAR PACKAGE (50)

Dual Entree Buffet including choice of soup or salad, two entrées, two sides, bread, and two non-alcoholic beverages

Four Hour Hosted Bar including assorted domestic, local and import beer selection, house brands wine and his/hers signature cocktails



SINGLE ENTREE PLATED (30)

Choice of soup or salad, one entrée, two sides, bread, one dessert and two non-alcoholic beverages

DUAL ENTREE PLATED (34)

Choice of soup or salad, two entrées, two sides, bread, two desserts and two non-alcoholic beverages

Choice Plated & Family Style options available!



*Pricing listed based upon groups of 50 or more.
Small group pricing may adjust based upon selections.*

Notes: Dollar amounts in parentheses denotes price per person increase for selected item. Additional items may be added to any menu for additional cost. Gluten or dairy free, vegetarian, and other special meal requests are available.

Please request in advance with event manager.



**BAYOU BLUEGRASS
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GREEN SALADS

CAESAR SALAD

Crisp romaine, parmesan cheese, fresh croutons and house made caesar dressing

BAYOU BLUEGRASS SALAD (+2)

Kentucky bibb lettuce topped with Capriole Farms goat cheese, candied walnuts, strawberries, and citrus sections served with house made bourbon citrus vinaigrette

HARVEST MIXED GREENS SALADS (+2)

spring mix and romaine lettuce topped with Capriole Farms goat cheese, toasted pepitas, peppered biscuit croutons, roasted butternut squash and sherry sorghum vinaigrette

KALE + QUINOA SALAD (+1)

fresh kale topped with golden raisins, toasted sunflower seeds and a fresh lemon vinaigrette

GRILLED PEACH SALAD (SEASONAL +2)

spring mix and romaine lettuce topped with Capriole Farms goat cheese, grilled peaches, peppered biscuit croutons and sherry sorghum vinaigrette

SUMMER KALE SALAD (+1)

topped with fresh berries, dried cranberries, almonds and raspberry balsamic vinaigrette

MIXED GREENS HOUSE SALAD

topped with shredded carrots, purple cabbage, tomatoes, and cucumbers. served with ranch dressing and house made balsamic vinaigrette

CLASSIC SALADS

COLE SLAW

BROCCOLI, APPLE, BACON SALAD

CAJUN POTATO SALAD

TOMATO, CUCUMBER, ONION SALAD

ROASTED RED SKIN POTATO SALAD

SEASHELL PASTA SALAD

ORZO PASTA SALAD (+1)



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ENTREES

Beef

ROSEMARY + GARLIC MARINATED FILET (+11)
plated meal or grilled onsite only

CALIFORNIA STYLE TRI-TIP (+4)
grilled over pecan wood and served with whipped horseradish

MARINATED + GRILLED NY STRIP (+8)
plated meal or grilled onsite only

SAUTÉED BEEF TIPS (+2)
with pearl onions and fresh herbs in mushroom sauce

SMOKED BBQ BEEF BRISKET
classic Texas style brisket with house BBQ sauce



Chicken

GRILLED CHICKEN
with crimini mushroom sauce

HERB PANKO ENCRUSTED CHICKEN
with lemon garlic sauce

MARINATED + GRILLED CHICKEN BREAST
in a lemon, garlic and olive oil marinade

SOUTHERN FRIED CHICKEN
classic buttermilk fried chicken with a touch of cajun flair

TUSCAN CHICKEN (+1)
stuffed with sun-dried tomatoes, spinach and mozzarella and topped with sun-dried tomato cream sauce



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Pork

BOURBON SPICED PORK LOIN
bourbon basted and served with vinegar slaw

PULLED PORK BBQ
served with buns, house made BBQ sauce, pickles, and onions

ST. LOUIS STYLE BBQ RIBS (+3)
pecan wood smoked and brushed with house BBQ sauce

ROSEMARY GARLIC ROASTED PORK LOIN
fresh rosemary and garlic marinated

Seafood

LOUISIANA STYLE FRIED CATFISH
with creole remoulade and lemon wedges
(tarter and cocktail sauce available upon request)

LEMON DILL BAKED SALMON (+4)
with lemon butter caper sauce

SOY GLAZED SALMON (+4)
soy ginger glaze with baby bok choy

SOUTHERN SHRIMP + GRITS (+2)
with weisenberger mills cheese grits

BROILED LOBSTER TAIL (MARKET PRICE)

SHRIMP SCAMPI (+3)
served on a bed of fettuccini

CARVED ENTREES

CAJUN FRIED TURKEY
with our signature creole remoulade

KENTUCKY FARM RAISED, WHOLE SMOKED PIG (+3)
with house BBQ sauce, buns, Hawaiian rolls, crunchy pickles, and diced onions

GRILLED CALIFORNIA TRI TIP (+4)
grilled over pecan wood and served with whipped horseradish

HERB ENCRUSTED PRIME RIB (+10)
with whipped horseradish

GRILLED FLANK STEAK (+4)
with chimichurri sauce

ROSEMARY GARLIC MARINATED BEEF TENDERLOIN (+11)
with whipped horseradish

BOURBON SPICED PORK LOIN
bourbon basted and served with vinegar slaw

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SIDE DISHES

AU GRATIN POTATOES (+1)

CHICKEN + SAUSAGE JAMBALAYA

FALL DAUPHINOISE POTATOES (+1)
scalloped sweet potatoes and Yukon gold potatoes
with parmesan cheese sauce

HERB ROASTED NEW POTATOES

KENTUCKY CORN PUDDING

CLASSIC CHEDDAR MAC + CHEESE

ROASTED SWEET POTATOES
with brown sugar glaze

SCRATCH MASHED POTATOES

ROSEMARY ROASTED TRI COLOR
POTATOES (+2)

BBQ BAKED BEANS

RED BEANS + RICE

TWICE BAKED POTATO (+1)

LOADED POTATO CAKES (+1)

RICE PILAF

VEGETABLE PASTA PRIMAVERA

ROASTED BRUSSELS SPROUTS
with smoked sriracha aioli

FRESH GREEN BEANS
with roasted shallots and garlic

ROASTED GARLIC PARMESAN ZUCCHINI,
SQUASH AND TOMATOES

ROASTED ASPARAGUS (+1)

SOUTHERN GREEN BEANS

BAYOU CABBAGE

SAUTEED GARLIC BROCCOLINI (+1)

FALL VEGETABLE MEDLEY
roasted root vegetables, butternut squash and
brussels sprouts

SOUTHERN GREEN BEANS

SEASONAL VEGETABLE MEDLEY

BREAD

CHEDDAR BISCUITS

FRENCH BREAD

SWEET CORNBREAD MUFFINS

YEAST DINNER ROLLS

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DESSERT

ASSORTED COOKIES

chocolate chip, snickerdoodle, white chocolate macadamia nut, oatmeal raisin

BAKED FRUIT COBBLER

blackberry, peach, apple

BANANAS FOSTER ACTION STATION (+2)

flaming station with kentucky bourbon and vanilla bean ice cream

BLACKBERRY PEACH CRISP

BLUE RIBBON BANANA PUDDING

CHOCOLATE HUMMUS TRAY (+1)

FLOURLESS CHOCOLATE TORTE (GF)

DERBY PIE

DOUBLE CHOCOLATE BREAD PUDDING

with fudge sauce

GHIRARDELLI BROWNIES

KEY LIME PIE

LOUISIANA STYLE BEIGNETS (+1)

FRIED HOT AND COVERED IN POWDERED SUGAR (ADD \$1.50)
(MUST BE FRIED ONSITE)

NEW YORK STYLE CHEESECAKE

with strawberries

PRETZEL BROWNIES

RED VELVET CAKE

SOUTHERN BREAD PUDDING

with Kentucky Bourbon Sauce

SOUTHERN PECAN PIE

STRAWBERRY BAVARIAN

STRAWBERRY SHORTCAKE

SUMMER BERRY PARFAIT (GF)

TIRAMISU

TURTLE CHEESECAKE (+1)

WHITE CHOCOLATE RASPBERRY BREAD

PUDDING

with raspberry rum sauce

BEVERAGES

BLUEGRASS ICED TEA

sweet and unsweet

LEMONADE

ASSORTED SODAS (+1)

APPLE CIDER

BOTTLED WATER (+1)

CITRUS WATER

STRAWBERRY MINT INFUSED WATER

SPARKLING WATER (+2)

LOCALLY ROASTED SHUFFLE BEAN COFFEE

with cream and sugars

ICED COFFEE (+1)

LOCALLY ROASTED SHUFFLE BEAN COFFEE

BAR (+2)

with assorted creamers, sugars and toppings

HOT CHOCOLATE (+1)

HOT CHOCOLATE BAR (+2)

with whipped cream, marshmallows, cinnamon, caramel sauce, peppermint and chocolate shavings,

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INDIVIDUAL/MINI DESSERTS

HOUSE MADE CANNOLIS (3)

CHESS BARS (3)

CHOCOLATE COVERED STRAWBERRIES
(3)

CHOCOLATE HUMMUS CUPS (3.50)
with assorted fruit and pretzels

CHOCOLATE GANACHE TARTS (3)

LEMON BARS (3)

NEW YORK CHEESECAKE BITES (3)

KEY LIME PIE BITES (3)

KEY LIME TERRINES (3.50)
served mini mason jars or cocktail glasses

BANANA PUDDING PARFAITS (3.50)
served mini mason jars or cocktail glasses

STRAWBERRY BAVARIAN TERRINES
(3.50)
served mini mason jars or cocktail glasses

DERBY PIE BITES (3)

PECAN PIE BITES (3)

PRETZEL BROWNIES (3)

N'AWLINS PRALINES (3)

SEASONAL PANNA COTTAS (3)
Caramel Apple
Blackberry Buttermilk
S'mores
Pumpkin

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COCKTAIL HOUR

Cold Hors d'oeuvres

INDIVIDUAL CHARCUTERIE (5)

with classic Italian meats, cheese selection and olives

CLASSIC BRUSCHETTA (3)

fresh tomatoes, basil, garlic, and olive oil

FRESH FRUIT SKEWERS (4)

with marshmallow cream cheese dip

CAPRESE SKEWERS (3)

with mozzarella, cherry tomato, basil, and balsamic glaze

SHRIMP COCKTAIL SHOOTERS (4)

with cocktail sauce and lemon wedges

SHRIMP COCKTAIL TRAY (5)

with cocktail sauce and lemon wedges

MINI PHYLLO CUPS (3)

creole smoked chicken salad or pimento cheese

COUNTRY HAM MINI BISCUITS (3)

with dijonaise

COUNTRY HAM + PIMENTO CHEESE MINI BISCUITS (4)

KENTUCKY BEER CHEESE PARTY CUPS (3)

with carrots, celery, and pretzels

KENTUCKY BEER CHEESE TRAY (2)

with carrots, celery, pretzels, and crackers

PETITE CREOLE CHICKEN SALAD CROISSANTS (4)

WILD MUSHROOM CROSTINI (4)

HUMMUS TRAY (4)

with celery, carrots, red bell pepper and pita bread

HUMMUS PARTY CUPS (3)

with celery, carrots, red bell pepper and pita bread

SPINACH + ARTICHOKE DIP (3)

with toasted pita chips



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Pricing in parentheses based
upon 1-2 pieces per person



Hot Hors d'oeuvres

CRANBERRY PECAN BAKED BRIE EN CROUTE (3)

wrapped in puff pastry

BACON WRAPPED DATES (4)

bacon wrapped and stuffed with almond granola

SEAFOOD BEIGNETS (5)

with creole remoulade

FRIED CHEESE RAVIOLI (3)

served with marinara sauce

HAWAIIAN BBQ PORK PARTY ROLLS (4)

pulled pork served on Hawaiian roll with house BBQ sauce and crunchy dill pickles

CHEESEBURGER SLIDERS (4)

served with assorted spreads and crunchy dill pickles

SPANAKOPITA (3)

Greek spinach pies

WARM SPINACH + ARTICHOKE DIP (3)

with house made tortilla chips

BUTTERFLY FRIED GULF SHRIMP (5)

TWICE BAKED NEW POTATOES (3)

FRIED ALLIGATOR BITES (6)

with voo doo sauce

BACON WRAPPED CHICKEN BITES (4) with jalapeno and cream cheese

TOMATO PARMESAN TART (3)

WARM PRETZEL BITES (2) with Kentucky beer cheese

LOUISIANA STYLE CATFISH STRIPS (4) with creole remoulade

MINI KENTUCKY HOT BROWNS (3)

PETITE CRAB CAKES (5) served with creole remoulade

CHEDDAR SAUSAGE BALLS (3) made with Purnell's sausage

ARTICHOKE + GOAT CHEESE CROQUETTAS (3)

ASPARAGUS ROLL UPS (4) wrapped in prosciutto

BONELESS OR BONE IN CHICKEN WINGS (3) buffalo or bbq

PECAN CRUSTED CHICKEN BITES (3) with honey mustard sauce



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DINNER STATIONS

Choice of 3 Stations (24)

TACO BAR (+1)

(choice of two) - Carnitas - Pollo Asado - Carne Asada with sliced limes, cilantro + onions, queso fresco and house made salsa

CHARCUTERIE WITH KENTUCKY FLAIR (+2)

with classic Italian meats, country ham, cheese selection, pimento cheese spread, grain mustard, fresh berries, grapes and olives

GRILLED VEGETABLE DISPLAY

fresh zucchini, yellow squash, bell pepper, purple onion and asparagus with roasted garlic aioli

FRUIT, VEGGIE + CHEESE DISPLAY

with ranch dip

UPGRADED FRUIT, VEGGIE + CHEESE DISPLAY

(+2)

with Kentucky beer cheese, spinach artichoke dip and ranch dip

MASHED POTATO BAR

with shredded cheese, bacon crumbles, green onions, butter and sour cream

MAC + CHEESE BAR

classic cheddar mac + smoked gouda mac with toppings of pulled pork, bacon crumbles, green onions, seasoned bread crumbs and smoked sriracha aioli

INDIVIDUAL SALAD CUPS

(choose 2) Orzo Pasta Salad - Kale + Quinoa Salad - Watermelon Mint Salad - Broccoli Apple Bacon Salad

SOUTHERN GRITS BAR

with chopped shrimp, bacon, green onion, jalapeños, chopped tomatoes and shredded cheeses

CHEESEBURGER SLIDER BAR

with lettuce, tomato, crispy bacon, assorted spreads and crunchy dill pickles

SLIDER BAR (+1)

classic burgers and buffalo chicken sliders

CHICKEN + WAFFLE BAR

pairing of classic chicken & waffles with toppings of whipped cream, chopped pecans, sweet chocolate chips and fresh strawberries

BUTTERMILK BISCUIT BAR

with country ham, house pimento cheese spread, local honey, apple butter, jam and butter

CAJUN FRIED TURKEY CARVING STATION

with sliced party rolls and our signature creole remoulade

KENTUCKY FARM RAISED, WHOLE SMOKED PIG (+1)

with house BBQ sauce, buns, Hawaiian rolls, crunchy pickles, and diced onions

GRILLED CALIFORNIA TRI TIP CARVING STATION (+2)

grilled over pecan wood and served sliced party with whipped horseradish

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THEMED DINNER BUFFETS

Kentucky Style (27)

COLE SLAW

SOUTHERN FRIED CHICKEN

KENTUCKY CORN PUDDING

WHIPPED MASHED POTATOES

SOUTHERN GREEN BEANS

CORNBREAD MUFFINS

SOUTHERN BREAD PUDDING WITH
BOURBON SAUCE

Cajun (24)

CAJUN POTATO SALAD

CHOICE OF:

- Louisiana Style Fried Catfish
- Cajun Fried Turkey

CHICKEN + SAUSAGE JAMBALAYA

RED BEANS + RICE

BAYOU CABBAGE

FRENCH BREAD

LOUISIANA STYLE BEIGNETS

Italian (24)

CAESAR SALAD

BREADSTICKS

CHOICE OF 2:

- Chicken Parmesan
- Chicken Fettuccini Alfredo
- Chicken Piccata
- Vegetarian Pasta Primavera
- Classic Lasagna
- Penne al la Vodka
- Old world Spaghetti + Meatballs
- Baked Ziti

ROASTED GARLIC PARMESAN
ZUCCHINI, SQUASH, AND TOMATOES

TIRIMISU OR CANNOLI

Fiesta (24)

FAJITA + TACO BAR

with seasoned chicken, ground beef,
sautéed peppers and onions, cheese, sour
cream, lettuce, tomato, salsa, flour
tortillas, taco shells

MEXICAN RICE

REFRIED BEANS

CINNAMON SUGAR CHURROS

-Add pico de gallo & guacamole
with house made tortilla chips (3)

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BREAKFAST + BRUNCH BUFFETS

BBC Breakfast (24)

FRESH CUT SEASONAL FRUIT

CHEF ATTENDED OMELET STATION
made to order with an assortment of meats,
vegetables, and cheeses

WAFFLE STATION
with strawberries, whipped cream, chocolate chips,
nuts, and maple syrup

CRISPY BACON + SAUSAGE LINKS

BISCUITS + GRAVY

POTATOES O'BRIAN

ORANGE JUICE + CRANBERRY JUICE

LOCALLY ROASTED SHUFFLE BEAN COFFEE

Southern Brunch (21)

FRESH CUT SEASONAL FRUIT

CANDIED BACON

PERSONAL SIZED QUICHES
spinach, mushroom and swiss
tomato,, bacon and cheddar
ham and cheddar quiche

COUNTRY HAM + BISCUITS
with apple butter

HASHBROWN CAKES

ASSORTED BREAKFAST MUFFINS

ORANGE JUICE + CRANBERRY JUICE

LOCALLY ROASTED SHUFFLE BEAN COFFEE

Classic Breakfast (19)

FRESH CUT SEASONAL FRUIT

CRISPY BACON + SAUSAGE LINKS

BISCUITS + GRAVY

FLUFFY SCRAMBLED EGGS

HASHBROWN CASSEROLE

ASSORTED FRESH BAKED MUFFINS

ORANGE JUICE + CRANBERRY JUICE

LOCALLY ROASTED SHUFFLE BEAN COFFEE

Chicken + Waffle Brunch (19)

FRESH CUT SEASONAL FRUIT

FRIED BREAKFAST POTATOES

FRIED CHICKEN + WAFFLES
with strawberries and maple syrup

ORANGE JUICE + CRANBERRY JUICE

LOCALLY ROASTED SHUFFLE BEAN COFFEE

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BAR PACKAGES

Hosted Bar

Per person price listed for up to 5 hours of service.

HOSTED ASSORTED DOMESTIC, LOCAL, AND IMPORT BEER (18)

HOSTED ASSORTED DOMESTIC, LOCAL, AND IMPORT BEER, HOUSE WINE (20)

HOSTED ASSORTED DOMESTIC, LOCAL, AND IMPORT BEER, HOUSE WINE, HOUSE BRANDS SPIRITS (22)

HOSTED ASSORTED DOMESTIC, LOCAL, AND IMPORT BEER, HOUSE WINE, CALL BRANDS SPIRITS (24)

HOSTED ASSORTED DOMESTIC, LOCAL, AND IMPORT BEER, HOUSE WINE, PREMIUM BRANDS SPIRITS (26)

Cash/Card Bar

**BARTENDERS \$125 EACH
ADDITIONAL BAR SET UP \$100**

Tasting Bars

**KENTUCKY BOURBON
LOCAL WINES
LOCAL BEERS**

Tasting bars are a great idea for your out of town guests! Items are charged on consumption basis per bottle or beer.

Craft Cocktail Bars

MIMOSA BAR WITH ASSORTED JUICES AND GARNISH

MULE BAR (TRADITIONAL, KENTUCKY STYLE AND STRAWBERRY)

MOJITO BAR (TRADITIONAL, PINEAPPLE, AND BLACKBERRY)

Signature Cocktails

**BOURBON PUNCH
AMERICAN HONEY PUNCH
BAYOU SOUTHERN HURRICANE
MINT JULEP
SWEET RED SANGRIA
APPLE CIDER OLD FASHIONED
OAKS DAY LILY
KENTUCKY MULE
SATSUMA SUNRISE**



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CONSUMPTION BASED BAR OPTIONS

House Brands Spirits (5)

Call Brands Spirits (7)

MAKER'S MARK
BUFFALO TRACE
WILD TURKEY
FOUR ROSES SMALL BATCH
JACK DANIELS
DEWERS
TITO'S
TANQUERAY
BACARDI
BAYOU RUM (SILVER, SATSUMA, OR SPICED)
MALIBU
CAPTAIN MORGAN
JOSE CUERVO
AMARETTO

Premium Brands Spirits (8)

WOODFORD RESERVE
FOUR ROSES SINGLE BARREL
BULLEIT
KNOB CREEK
RUSSEL'S RESERVE
CROWN ROYAL
JOHNNY WALKER RED LABEL
GREY GOOSE
ESPOLON
BOMBAY SAPPHIRE

House Brands Wine + Bubbly (6-7) per glass (26-30) per bottle

Additional wine selections available upon request. We are happy to recommend local wines!

CHARDONNAY
PINOT GRIGIO
TALON AFTERGLOW (LOCAL SWEET
BLUSH)
SAUVIGNON BLANC
MOSCATO
19 CRIMES RED BLEND
CABERNET SAUVIGNON
PINOT NOIR
CHAMPAGNE
LA MARCA PROSECCO

Beer, Seltzers, Ciders

If you do not see what you are looking for, we are able to get any items sold in the state of Kentucky. Please inquire about any specialty or local selections and pricing!

DOMESTIC (4) BUD LIGHT, BUDWEISER,
MICHELOB ULTRA, COORS LIGHT, MILLER
LITE

IMPORT (5) CORONA, STELLA ARTOIS,
HEINEKEN, YUENGLING

LOCAL BEER/CIDER (5) KENTUCKY ALE, WEST
6TH, COUNTRY BOY, BRAXTON, ANGRY
ORCHARD

SELTZERS (5) WHITE CLAW



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