

Breakfast / Brunch Menus

Breakfast Option 1 - \$23

Fresh Cut Fruit

Chef Attended Omelet Station

Chef 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

Regular & Decaffeinated Coffee

Breakfast Option 2 - \$17.50

Fresh Cut Fruit

Crispy Bacon or Sausage Links

Biscuits & Gravy

Fluffy Scrambled Eggs

Potatoes O'Brian

Assorted Breakfast Muffins & Danishes

Orange Juice & Cranberry Juice

Regular & Decaffeinated Coffee

Breakfast Option 3 - \$15

Fresh Cut Fruit

Assorted Breakfast Quiche

Hashbrown Casserole

Orange Juice & Cranberry Juice

Regular & Decaffeinated Coffee

Breakfast Option 4 - \$12

Oatmeal with butter, cinnamon, and brown sugar

Assorted Yogurt Cups

Whole Fruit

Assorted Breakfast Muffins & Danishes

Orange Juice & Cranberry Juice

Regular & Decaffeinated Coffee

Brunch Menu 1 - \$21

Fresh Cut Fruit

Crispy Bacon or Sausage Links

Personal Sized Assorted Quiches

Country Ham & Biscuits

Hashbrown Cakes

Assorted Breakfast Muffins & Danishes

Orange Juice & Cranberry Juice

Regular & Decaffeinated Coffee

Brunch Menu 2 - \$19.50

Fresh Cut Fruit

Crispy Bacon or Sausage Links

Biscuits & Gravy

Fluffy Scrambled Eggs

Southern Grits Bar with bacon, sausage, jalapeños, tomatoes, green onion, peppers, and cheeses

Assorted Breakfast Breads & Pastries

Orange Juice & Cranberry Juice

Regular & Decaffeinated Coffee

Starters / Add Ons

Shrimp & Grits Shooters \$3.50 per person

Miniature Assorted Quiche \$3 per person

Petite Biscuit Bar with assorted jams, butters, and jellies \$3 per person

Petite Sandwiches choice of chicken salad, pimento cheese, egg salad, Benedictine \$3 per person

Bar Options

Bloody Marys or Mimosas \$6 each

Notes:

Gluten or dairy free, vegetarian and other special meal requests are available, please request with event manager.

EST 1998



**BAYOU BLUEGRASS
CATERING**

All-a-Carte Hors d'oeuvres Selections and Reception Stations

Dollar amounts listed are priced per person.

Reception Stations

Antipasto Display with an assortment of Italian meats, cheeses, olives and mustard spread \$8

Baked Potato Bar with assorted toppings \$4.50

Mashed Potato Bar with assorted toppings \$4.50

Raw Oyster Bar (chef attended) with cocktail sauce, lemons, and crackers

Smoked Salmon Display with cream cheese, capers, onions, and crostini

Southern Grits Bar with shrimp, bacon, chives, mushrooms, spinach, tomatoes, jalapeños and assorted cheeses \$5

Fruit, Veggie, and Cheese Display with assorted dips and crackers \$7

Upgraded Fruit, Veggie, and Cheese Display with Spinach & Artichoke Dip, Kentucky Beer Cheese and Ranch Dip served with toasted pita chips, crudités, celery and carrots \$9

Carving Stations

Served with dinner rolls for party sandwiches

Cajun Fried Turkey served with creole mayonnaise \$6.50

Smoked Turkey served with fruit chutney \$6.50

Honey Glazed Ham \$6.50

House Rub Roasted Pork with fruit chutney \$6.50

Farm Raised, Whole Roasted Pig Display with homemade BBQ sauce, buns & sliced rolls, pickles and onions \$8

Sweet & Spicy Rubbed Pork Loin with fruit chutney \$7.50

Roasted Beef Top Round served with Henry Bain's Sauce and whipped horseradish \$8

Herb Encrusted Casino Roast served with Henry Bain's Sauce and whipped horseradish \$9

Herb Encrusted Prime Rib served with Henry Bain's Sauce and whipped horseradish \$10

Beef Tenderloin served with Henry Bain's Sauce and whipped horseradish \$12

Hot Hors d'oeuvres

- Artichoke & Goat Cheese Croquets** \$3.25
Asparagus Roll-ups \$3.25
Baked Brie en Croûte \$3.25
Big Kahuna Party Rolls pulled pork on
Hawaiian Sweet Roll \$3.50
Bleu Cheese Tartlet with artichoke hearts, bleu
cheese, & pine nuts baked in a pastry shell
Breaded Chicken Tenders served with assorted
dipping sauces \$3.50
Boneless or Bone-In Wings buffalo-style or
BBQ \$3
Butterfly Fried Gulf Shrimp \$5
Cheddar Sausage Balls \$3
Cheeseburger or Hamburger Sliders \$3.50
Coconut Shrimp with mango sauce \$5
Crab Cakes with remoulade sauce \$4.50
Creole Crab Dip served with house made tortilla
chips and crudités \$4
Delightful Dates bacon wrapped and stuffed with
almond granola \$3.50
Fried Alligator Bites with voodoo sauce \$5
Fried Catfish Strips with tartar sauce \$3.50
Italian Bruschetta \$3
Mini Chicken & Waffles \$3.50
Mini Kentucky Hot Browns \$3
Mini Reuben's \$3.50
Party Meatballs Swedish, Sicilian, or BBQ \$2.50
Pecan-Crusted Chicken Bites with honey
mustard sauce \$3.50
Pork Drummies served with bourbon sriracha
sauce \$3.50
Shrimp & Grits Shooters \$4
Spanakopita Greek spinach pies \$3.25
Spinach & Artichoke Dip with toasted pita chips
\$2.50
Stuffed Mushrooms Sage Sausage or Spinach \$3
Twice Baked New Potatoes \$3

Cold Hors d'oeuvres

- Antipasto Skewers** with Italian meats, cheeses
and olives \$4
Asian Spoon with shaved beef tenderloin and
chipotle mayonnaise \$3.50
Bluegrass Chutney Cream Cheese Dip with
assorted crackers \$2.50
Caprese Skewers \$3
Mini Phyllo Cups choice of chicken salad,
pimento cheese or Benedictine \$3
Creole BBQ Shrimp \$5
Wild Mushroom Crostini \$3.25
Petite Country Ham & Biscuits \$4
Deviled Eggs \$2.50
Fruit & Cheese Tray with crackers \$4
Fruit & Veggie Tray with assorted dips \$3.50
Fresh Fruit Skewers with marshmallow cream
cheese dip \$3.50
Globe Grapes stuffed with sweet cream cheese and
topped with pistachios (seasonal) \$3.25
Kentucky Beer Cheese Tray with carrots,
celery, pretzels and crackers \$2
Party Rolls cajun fried turkey with creole
mayonnaise or roast beef with whipped horseradish
and Henry Bain's Sauce \$4
Shrimp Cocktail Tray or Shooters with lemon
wedges \$5
Spinach & Artichoke Dip with toasted pita chips
\$2.50
Sundried Tomato, Pesto and Cream Cheese
Terrine with toasted pita chips \$3.25
Tequila Lime Shrimp Skewers \$4.50
Tortellini Skewers \$3
Tuna Lollipops drizzled in avocado and Asian
sauce \$5

Miniature Desserts

- Assorted Miniature Desserts \$5
- Baked Apple Tarts \$3
- Bourbon Balls \$2
- Cheesecake Pops assorted flavors \$3
- Chocolate Covered Strawberries \$2.50
- Chocolate Tarts \$2
- Key Lime Pie Dessert Cups \$2.50
- Lemon Bars \$2.50
- Mini Macaroons \$2.50
- Miniature Cheesecakes \$2.50
- Miniature Key Lime Pie \$2.50
- Petite Derby Pie \$2
- Petite Pecan Pie \$2
- Pretzel Brownies \$2
- Raspberry Coconut Bars \$2.50
- Raspberry Mousse Cups \$2.50
- Tiramisu Bites \$3

EST 1998



**BAYOU BLUEGRASS
CATERING**

Lunch Buffet Option 1

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

***Less than 50 guests* \$20**

***51-100 guests* \$19**

***More than 100 guests* \$18**

Lunch Buffet Option 2

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

***Less than 50 guests* \$23**

***51-100 guests* \$22**

***More than 100 guests* \$21**

Chef's Choice Lunch Buffet

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

***Less than 50 guests* \$20**

***51-100 guests* \$19**

***More than 100 guests* \$18**

Notes:

Dollar amounts in parentheses denotes increase in base price when selecting that item.

Hors d'oeuvres, additional side items, dessert, entrees etc. may be added to any menu options for additional cost.

Gluten or dairy free, vegetarian and other special meal requests are available, please request with event manager.

Dinner Buffet Option 1

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

***Less than 50 guests* \$27**

***51-100 guests* \$26**

***More than 100 guests* \$25**

Dinner Buffet Option 2

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

***Less than 50 guests* \$30**

***51-100 guests* \$29**

***More than 100 guests* \$28**

Dinner Plated Option 1

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

***Less than 50 guests* \$31**

***51-100 guests* \$30**

***More than 100 guests* \$29**

Dinner Dual Plated Option

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

***Less than 50 guests* \$34**

***51-100 guests* \$33**

***More than 100 guests* \$32**

Chef's Choice Dinner Buffet

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

***Less than 50 guests* \$27**

***51-100 guests* \$26**

***More than 100 guests* \$25**

EST 1998



**BAYOU BLUEGRASS
CATERING**

Salads

Baby Mixed Greens Salad topped with poached pears, raspberries and toasted pecans served with raspberry vinaigrette (add \$1.50)

Bayou Bluegrass Salad with bibb lettuce, goat cheese, toasted walnuts, berries and citrus sections served with bourbon citrus vinaigrette or lime poppy seed dressing (add \$2)

Broccoli, Apple, Bacon Raisin Salad (add \$1)

Cole Slaw

Mixed Greens House Salad topped with shredded carrots, purple cabbage, tomatoes and cucumbers served with ranch dressing and house made balsamic vinaigrette

Roasted Red Skin Potato Salad

Seashell Pasta Salad

Seven Layer Salad (add \$1)

Spinach Salad topped with mushrooms, red onion, shredded cheddar cheese and hard boiled eggs served with ranch dressing and house made balsamic vinaigrette (add \$2)

Tomato, Onion, & Cucumber Salad

Soups

Cream of Asparagus Soup

Chicken Noodle Soup

Broccoli Cheddar Soup

Kentucky Burgoo

Pumpkin & Wild Rice Soup

Tomato, Basil and Parmesan Soup

Vegetable Soup

EST 1998



**BAYOU BLUEGRASS
CATERING**

Side Items

- | | |
|--|--|
| Sautéed Asparagus and Red Bell Pepper (add \$1) | Au Gratin Potatoes (add \$1) |
| BBQ Baked Beans | Mashed Potatoes |
| Steamed Broccoli | Herb Roasted New Potatoes |
| Broccoli & Cheese Casserole | Smashed Red Skin Potatoes |
| Roasted Brussel Sprouts | Twice Baked Potato (add \$1) |
| Cheddar Biscuits | Rosemary Roasted Baby Potatoes |
| Kentucky Corn Pudding (add \$1) | Loaded Potato Cakes (add \$1) |
| Sweet Cornbread Muffins | Sautéed Spinach & Cherry Tomatoes |
| Dinner Rolls | Rice Pilaf |
| French Bread | Wild & White Confetti Rice |
| Fresh Green Beans with roasted shallots and garlic | Mushroom Risotto |
| Fried Green Tomatoes (add \$1) | Roasted Root Vegetables (add \$1) |
| Southern Green Beans | Marinated & Grilled Vegetables (add \$1) |
| Chicken and Sausage Jambalaya (add \$1) | Seasonal Vegetable Medley |
| Macaroni & Cheese | Vegetarian Pasta Primavera |
| Creamed Peas and Mushrooms | Texas Toast |
| Sugar Snap Peas and Waffle Carrots (add \$1) | Vegetarian Jambalaya |

EST 1998



**BAYOU BLUEGRASS
CATERING**

Entrée Selections

Bacon Wrapped or Marinated & Grilled

Filet Mignon plated meal only (add \$8)

Marinated & Grilled Ribeye (add \$6)

Hereford Sirloin Steak plated meal only (add \$3)

Marinated & Grilled Flank Steak with chimichurri sauce (add \$3)

St. Louis Style Barbeque Ribs (add \$3)

Smoked Barbeque Beef Brisket

Sautéed Beef Tenderloin Tips with pearl onions and herbs in mushroom sauce (add \$2)

Blackened Chicken Breast

Chicken Chardonnay lightly-breaded and topped with mushroom chardonnay cream sauce

Chicken Cordon Bluegrass

Demi-Glaze Chicken with red bell peppers & asparagus

Chicken Florentine topped or stuffed with sautéed spinach, red bell pepper, and shallots

Southern Fried Chicken

Herb Panko Encrusted Chicken with lemon garlic sauce

Lemon Buerre Blanc Chicken

Marinated & Grilled Chicken Breast

Chicken Pot Pie

Cajun Fried Turkey with creole mayonnaise

Bourbon Maple Glazed or BBQ Pork Chops (add \$2)

Pulled Pork Barbecue

Fried Catfish with tartar sauce, cocktail sauce, and lemon wedges

Baked Cod lightly-breaded topped with light lemon sauce (add \$1)

Blackened Tilapia

Shrimp & Fontina Cheese Grits (add \$2)

Baked Salmon with lemon buerre blanc sauce, lemon caper sauce or tomato coulis (add \$2)

Bourbon Maple Glazed Salmon (add \$2)

Grilled Chicken, Vegetable and Penne Pasta in light cream sauce

Bowtie Pasta with Beef Tips and Bleu Cheese (add \$1)

Vegetarian Pasta Primavera

Creamy Cheese Tortellini & Vegetable Pasta

Stuffed Portabella Mushroom

Carved Entrees

Cajun Fried Turkey served with creole mayonnaise

Smoked Turkey served with fruit chutney

Honey Glazed Ham

House Rub Roasted Pork with fruit chutney

Farm Raised, Whole Roasted Pig Display with homemade BBQ sauce, buns & sliced rolls, pickles and onions (add \$2)

Sweet & Spicy Rubbed Pork Loin with fruit chutney (add \$1)

Roasted Beef Top Round served with Henry Bain's Sauce and whipped horseradish (add \$2)

Herb Encrusted Casino Roast served with Henry Bain's Sauce and whipped horseradish (add \$3)

Herb Encrusted Prime Rib served with Henry Bain's Sauce and whipped horseradish (add \$5)

Roasted Beef Tenderloin served with Henry Bain's Sauce and whipped horseradish (add \$7)

Desserts

Assorted Cookies

Baked Cinnamon Apples topped with caramel sauce and whipped cream (add \$2)

Baked Fruit Cobbler – Blackberry or Peach

Blueberry Pie (add \$2)

Blue Ribbon Banana Pudding

(can be made sugar free)

Coconut Cream Pie (add \$1)

Cheesecake raspberry marble or New York-Style (add \$2)

Chocolate Torte (gluten-free) (add \$2)

Double Chocolate Bread Pudding with fudge sauce (add \$1)

Derby Pie

Double Chocolate Cake

Key Lime Pie (add \$1)

Lemon Berry Cake

Louisiana Style Beignets fried hot and covered in powdered sugar (add \$1.50)

Southern Bread Pudding with Kentucky bourbon sauce

Red Velvet Cake

Southern Pecan Pie

Strawberry Bavarian may add blueberries

Strawberry Cake

Summer Berry Parfait (gluten-free)

White Chocolate Raspberry Bread Pudding with raspberry rum sauce (add \$1)

Action Stations / Dessert Bars

(Action Stations require Chef Attendant)

Banana's Foster Action Station (add \$2.50)

Make Your Own Sundae Bar vanilla ice cream with chocolate sauce, caramel sauce, strawberry syrup, chopped nuts, whipped cream, sprinkles and cherries (add \$3)

S'mores Bar with graham crackers, marshmallows and chocolate (add \$3)

Beverages

Apple Cider

Assorted Sodas

Bluegrass Tea (sweetened or unsweetened) (add \$1)

Bottled Water

Citrus or Cucumber Water

Cranberry Spiced Apple Cider

House Roast Regular & Decaffeinated Coffee

House Roast Coffee Bar with assorted toppings
(add \$1)

Hot Chocolate (add \$1)

Hot Chocolate Bar with assorted toppings (add \$2.50)

Hot Tea Assortment

Iced Tea (sweetened & unsweetened)

Lemonade

Strawberry Lemonade (add \$1)

Sparkling Water

EST 1998



**BAYOU BLUEGRASS
CATERING**

Themed Buffet Style Menus

Includes choice of two non-alcoholic beverages.

Fiesta

Premium Fajita or Taco Bar with shredded chicken, ground beef, sautéed peppers and onions, cheese, sour cream, lettuce, tomato, pico de gallo, salsa, guacamole, flour tortillas, taco shells

Mexican Rice

Refried Beans

Churros

Lunch Pricing \$18

Dinner Pricing \$25

Kentucky Style

Choice of Cole Slaw or Roasted Red Potato Salad

Choice of Southern Fried Chicken or Chicken Cordon Bluegrass

Choice of Kentucky Corn Pudding or Fried Green Tomatoes

Whipped Mashed Potatoes

Southern Green Beans

Cornbread Muffins

Southern Bread Pudding with Bourbon Sauce

Lunch Pricing \$22

Dinner Pricing \$29

Italian

Caesar Salad

Breadsticks

Choice of Chicken Parmesan or Chicken Alfredo

Choice of Traditional Meat Lasagna or Old World Spaghetti and Meatballs

Italian Style Green Beans

Tiramisu

Lunch Pricing \$18

Dinner Pricing \$25

Cajun

Cajun Potato Salad

Choice of Louisiana Style Fried Catfish or Cajun Fried Turkey

Chicken & Sausage Jambalaya

Red Beans & Rice

Okra, Corn and Tomato Medley

French Bread

Louisiana Style Beignets

Lunch Pricing \$18

Dinner Pricing \$25

Sandwich

Choice of 1 Salad (cole slaw, mixed greens garden, roasted red skinned potato salad, seashell pasta salad, tomato cucumber onion salad)

Choice of 2 Sandwiches (chicken salad croissant, Benedictine, pimento cheese, egg salad, turkey avocado BLT, cajun fried turkey, toast beef with chipotle mayonnaise, Mediterranean chicken wrap, Mediterranean vegetable wrap)

Choice of 1 Dessert (pretzel brownies, assorted cookies, banana pudding, strawberry Bavarian)

Lunch Pricing \$16

Dinner Pricing \$22

Per Drink & Consumption Pricing

Includes choice of two non-alcoholic beverages.

House Brands \$5 each

Call Brands \$7 each

Maker's Mark
Town Branch
Buffalo Trace
Wild Turkey
Four Roses Small Batch
Jim Beam
Jack Daniels
Dewers
Absolut
Sky Vodka
Tangeray
Bacardi
Malibu
Captain Morgan
Jose Cuervo
Amaretto

Premium Brands \$8 each

Woodford Reserve
Four Roses Single Barrel
Knob Creek
Russell's Reserve
Wild Turkey Rare Breed
Bulleit
Crown Royal
Johnny Walker Red Label
Ketel One
Grey Goose
Espolon
Bombay Sapphire

Bloody Mary's or Mimosas \$6 each

Martini's, Margaritas, Manhattan's,
Long Island Iced Tea, Shots, Frozen Drinks
or Specialty Drinks \$8 each

Wines

House Brands \$6 per glass/\$26 per bottle

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

Chardonnay
Pinot Grigio
White Zinfandel
Sauvignon Blanc
Moscato
Cabernet Sauvignon
Merlot
Pinot Noir

Beer, Ale, Cider Selections

*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!*

Canned / Bottled

Domestic - \$4 each

Budlight, Budweiser, Michelob Ultra, Coors, Miller Lite

Import - \$5 each

Corona, Heineken, Stella Artois

Local/Specialty/Cider - \$6 each

Kentucky Ale, West 6th Street, Country Boy,
Braxton, Angry Orchard and Henry's

Kegs

*One half barrel keg will serve about 124 twelve
ounce pours. Pony kegs available upon request!
Please inquire about item pricing.*

Domestic - \$375

Import & Specialty - \$375-\$475

Per Drink & Consumption Pricing

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

Hosted Package Bar Pricing

Hosted Assorted Domestic,
Import & Local Beer

\$18 per person

Hosted Assorted Domestic,
Import & Local Beer, House Wine

\$20 per person

Hosted Assorted Domestic,
Import & Local Beer, House Wine
and Well Level Liquor \$22 per person

Hosted Assorted Domestic,
Import & Local Beer, House Wine
and Call Level Liquor \$24 per person

Hosted Assorted Domestic,
Import & Local Beer, House Wine
and Premium Level Liquor \$26 per person

Additional Options

Additional Bar set up - \$125 each

Cash Bar set up - \$125