

Catering Wedding Menu

Heavy Hors d'oeuvres Option 1

Choice of one reception station, one carving station,
choice of three hot or cold hors d'oeuvres

Less than 100 guests \$24

101-200 guests \$23

More than 200 guests \$22

Heavy Hors d'oeuvres Option 2

Choice of one reception station, two carving stations,

choice of three hot or cold hors d'oeuvres

Less than 100 guests \$29

101-200 guests \$28

More than 200 guests \$27

Notes:

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

Additional hors d'oeuvres items may be added to any
menu for additional cost.

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

Reception Stations

Antipasto Display assortment of Italian meats,
cheeses, olives and mustard spread (add \$2.00)

Baked Potato Bar with assorted toppings

Mashed Potato Bar with assorted toppings

Southern Grits Bar with shrimp, bacon, chives,
mushrooms, spinach, tomatoes, jalapenos and
assorted cheeses

Fruit, Veggie, and Cheese Display with
assorted dips and crackers

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
(add \$2.00)

Carving Stations

Served with dinner rolls for party sandwiches

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)

Hot Hors d'oeuvres

Artichoke & Goat Cheese Croquets

Asparagus Roll-ups

Baked Brie en Croûte

Big Kahuna Party Rolls pulled pork on Hawaiian sweet roll

Bleu Cheese Tartlet with artichoke hearts, bleu cheese, & pine nuts baked in a pastry shell

Breaded Chicken Tenders served with assorted dipping sauces

Boneless or Bone-In Chicken Wings - buffalo style or BBQ

Butterfly Fried Gulf Shrimp served with cocktail sauce and lemon wedges (add \$2)

Cheddar Sausage Balls

Cheeseburger or Hamburger Sliders

Coconut Shrimp with mango sauce (add \$2)

Crab Cakes with remoulade sauce (add \$2)

Creole Crab Dip served with house made tortilla chips and crudités (add \$1)

Delightful Dates bacon wrapped and stuffed with almond granola

Fried Alligator Bites with voodoo sauce (add \$2)

Fried Catfish Strips with tartar sauce

Italian Bruschetta

Mini Chicken & Waffles

Mini Kentucky Hot Browns

Mini Reuben's

Party Meatballs - Swedish, Sicilian, or BBQ

Pecan Crusted Chicken Bites with honey mustard sauce

Pork Drummies served with bourbon sriracha sauce

Shrimp & Grits Shooters (add \$1)

Spanakopita Greek spinach pies

Spinach & Artichoke Dip with toasted pita chips

Stuffed Mushrooms - Sage Sausage or Spinach

Twice Baked New Potatoes

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**BAYOU BLUEGRASS
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Cold Hors d'oeuvres

Antipasto Skewers with Italian meats, cheeses and olives (add \$1)

Asian Spoon with shaved beef tenderloin and chipotle mayonnaise (add \$2)

Bluegrass Chutney Cream Cheese Dip with assorted crackers

Caprese Skewers

Mini Phyllo Cups choose from chicken salad, pimento cheese or benedictine

Creole BBQ Shrimp (add \$2)

Wild Mushroom Crostini

Petite Country Ham & Biscuits

Deviled Eggs

Fruit & Cheese Tray with crackers (add \$2)

Fruit & Veggie Tray with assorted dips (add \$1)

Fresh Fruit Skewers with marshmallow cream cheese dip

Globe Grapes stuffed with sweet cream cheese and topped with pistachios (seasonal)

Kentucky Beer Cheese Tray with carrots, celery, pretzels and crackers

Party Rolls cajun fried turkey with creole mayonnaise or roast beef with whipped horseradish and Henry Bain's sauce

Shrimp Cocktail Tray or Shooters with lemon wedges (add \$2)

Spinach & Artichoke Dip with toasted pita chips
Sundried Tomato, Pesto and Cream Cheese

Terrine with toasted pita chips

Tequila Lime Shrimp Skewers (add \$2)

Tortellini Skewers

Tuna Lollipops drizzled in avocado and Asian sauce (add \$2)

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**BAYOU BLUEGRASS
CATERING**

Buffet Option 1

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

Less than 100 guests \$26

101-200 guests \$25

More than 200 guests \$24

Plated Option 1

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

Less than 100 guests \$30

101-200 guests \$29

More than 200 guests \$28

Buffet Option 2

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

Less than 100 guests \$29

101-200 guests \$28

More than 200 guests \$27

Dual Plated Option 2

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

Less than 100 guests \$33

101-200 guests \$32

More than 200 guests \$31

***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.***

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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 \$1)

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

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Side Items

Sautéed Asparagus and Red Bell Pepper (add \$1)

BBQ Baked Beans

Steamed Broccoli

Broccoli & Cheese Casserole

Roasted Brussel Sprouts

Cheddar Biscuits

Kentucky Corn Pudding (add \$1)

Sweet Cornbread Muffins

Dinner Rolls

French Bread

Fresh Green Beans with roasted shallots and garlic

Fried Green Tomatoes (add \$1)

Southern Green Beans

Chicken and Sausage Jambalaya (add \$1)

Macaroni & Cheese

Creamed Peas and Mushrooms

Sugar Snap Peas and Waffle Carrots (add \$1)

Au Gratin Potatoes (add \$1)

Mashed Potatoes

Herb Roasted New Potatoes

Smashed Red Skin Potatoes

Twice Baked Potato (add \$1)

Rosemary Roasted Baby Potatoes

Loaded Potato Cakes (add \$1)

Sautéed Spinach & Cherry Tomatoes

Rice Pilaf

Wild & White Confetti Rice

Mushroom Risotto

Roasted Root Vegetables (add \$1)

Marinated & Grilled Vegetables (add \$1)

Seasonal Vegetable Medley

Vegetarian Pasta Primavera

Texas Toast

Vegetarian Jambalaya

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**BAYOU BLUEGRASS
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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

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**BAYOU BLUEGRASS
CATERING**

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 banes 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)

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**BAYOU BLUEGRASS
CATERING**

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

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**BAYOU BLUEGRASS
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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

Less than 100 guests \$24

101-200 guests \$23

More than 200 guests \$22

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

Less than 100 guests \$28

101-200 guests \$27

More than 200 guests \$26

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

Less than 100 guests \$24

101-200 guests \$23

More than 200 guests \$22

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

Less than 100 guests \$24

101-200 guests \$23

More than 200 guests \$22

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**BAYOU BLUEGRASS
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Breakfast

Fresh Cut Fruit

Crispy Bacon & Sausage Links

Biscuits & Gravy

Scrambled Eggs

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

Less than 100 guests \$19

101-200 guests \$18

More than 200 guests \$17

Brunch

Petite Biscuit Bar with assorted jams, spreads and jellies

Fresh Cut Fruit

Crispy Bacon & Sausage Links

Personal Size Assorted Quiches

Country Ham & Biscuits

Hashbrown Cakes

Less than 100 guests \$21

101-200 guests \$20

More than 200 guests \$19

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**BAYOU BLUEGRASS
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Per Drink & Consumption Pricing

Traditional mixers, juices, garnishes are included

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

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

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