

# Breakfast / Brunch Menus

## *Breakfast* Option 1 - \$24

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'Brien  
Orange Juice & Cranberry Juice  
Regular & Decaffeinated Coffee

## *Breakfast* Option 2 - \$19.00

Fresh Cut Fruit  
Crispy Bacon & Sausage Links  
Biscuits & Gravy  
Fluffy Scrambled Eggs  
Hashbrown Casserole  
Assorted Breakfast Muffins & Danishes  
Orange Juice & Cranberry Juice  
Regular & Decaffeinated Coffee

## *Breakfast* Option 3 - \$16

Fresh Cut Fruit  
Assorted Breakfast Quiche  
Oatmeal with butter, cinnamon, and brown sugar  
Assorted Yogurt Cups  
Orange Juice & Cranberry  
Regular & Decaffeinated Coffee

## *Brunch* Menu 1 - \$21

Fresh Cut Fruit  
Crispy Bacon & 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 - \$18

Fresh Cut Fruit  
Fried Chicken and Waffles  
Southern Grits Bar with shrimp, bacon, chives, tomatoes, jalapenos, and assorted cheeses  
Orange Juice & Cranberry Juice  
Regular & Decaffeinated Coffee



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## *Starters / Add Ons*

Fried Chicken and Waffles \$6 per person

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

### Bar Options

Bloody Mary's or Mimosas \$6 each

### *Notes:*

*Gluten or dairy free, vegetarian, and other special meal requests are available. Please request with event manager in advance.*



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# *All-a- Carte Hors d' oeuvres*

## *Selections and Reception Stations*

Dollar amounts listed are priced per person.

### *Reception Stations*

- Charcuterie Board** with an assortment of Italian meats, cheeses, fruit, olives and mustard spread \$9
- 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
- Southern Grits Bar** with shrimp, bacon, chives, tomatoes, jalapenos, and assorted cheeses \$5
- Marinated & Grilled Vegetable Display** with roasted garlic aoli \$4.50
- Fruit, Veggie, and Cheese Display** with ranch dip and crackers \$7
- Upgraded Fruit, Veggie, and Cheese Display with Spinach & Artichoke Dip, Kentucky Beer Cheese and Ranch Dip** served with toasted pita chips, crackers, and pretzels \$9
- Slider Bar** with bacon, caramelized onion, lettuce, tomato, pickles, cheese selection and assorted spreads \$5
- Assorted Sliders** cheeseburger, buffalo chicken, and pulled pork \$9

### *Carving Stations*

- Cajun Fried Turkey** served with creole mayonnaise \$6.50
- House Rub Roasted Pork** hoisin glazed with strawberry ginger sauce \$6.50
- Farm Raised, Whole Pig Display** with homemade BBQ sauce, buns & sliced rolls, pickles, and onions \$8
- Roast Beef Top Round** served with Henry Bain's sauce and whipped horseradish \$8
- California Tri Tip** \$9
- 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
- Roasted Beef Tenderloin** served with Henry Bain's sauce and whipped horseradish \$14



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## *Hot Hors d'oeuvres*

**Artichoke & Goat Cheese Croquets** \$3.25

**Asparagus Rolls Ups** wrapped in prosciutto and phyllo \$3.50

**Bacon Wrapped Chicken Bites** stuffed with cream cheese, jalapeno, and red onion \$3.50

**Baked Brie en Croute** \$3.50

**Big Kahuna Party Rolls** pulled pork on Hawaiian sweet rolls \$3.50

**Bleu Cheese Tartlet** with artichoke hearts, bleu cheese, & pine nuts baked in a pastry shell \$3.25

**Boneless or Bone-In Chicken Wings** Buffalo style or BBQ \$3

**Breaded Chicken Tenders** served with assorted dipping sauces \$3.50

**Buffalo Chicken Sliders** served with ranch and bleu cheese sauce \$4

**Butterfly Fried Gulf Shrimp** \$4.50

**Cheddar Sausage Balls** \$3

**Chicken Pesto Flatbread** \$3.50

**Cranberry Pecan Baked Brie** with crostini \$3.25

**Creole Crab Dip** served with house made tortilla chips and crostini \$4

**Delightful Dates** bacon wrapped and stuffed with almond granola \$3.50

**Fried Alligator Bites** with voodoo sauce \$5

**Fried Catfish Strips** served with tartar sauce and cocktail sauce \$4

**Fried Cheese Ravioli** served with marinara sauce \$3

**Italian Bruschetta** \$3

**Mini Kentucky Hot Brown** \$3.50

**Mini Loaded Potato Cakes** topped with sour cream sauce \$3.25

**Mini Rubens** \$3.50

**Party Meatballs** Swedish or BBQ \$2.50

**Pecan Crusted Chicken Bites** served with honey mustard sauce \$3.50

**Petite Crab Cakes** served with creole mayonnaise \$4.50

**Petite Grilled Pimento Cheese Sandwiches** (may add bacon) \$3

**Shrimp and Grits Shooters** \$4

**Sliders** (Hamburger and Cheeseburger) served with assorted spreads \$4

**Spanakopita** Greek spinach pies \$3.25

**Spinach & Artichoke Dip** with toasted pita chips \$2.50

**Stuffed Mushrooms** Sage Sausage or Spinach \$3

**Tomato Tart** \$3

**Twice Baked New Potatoes** \$3



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## *Cold Hors d'oeuvres*

**Antipasto Skewers** with Italian meats, cheeses, and olives \$4

**Cajun Fried Turkey Party Rolls** with creole mayonnaise \$4

**Caprese Skewers** with mozzarella, cherry tomato, basil, and balsamic glaze \$3

**Deviled Eggs** \$2.50 with Shrimp \$3.50

**Fresh Fruit Skewers** served with marshmallow cream cheese dip \$3.50

**Fruit & Cheese Tray** with crackers \$5

**Fruit & Vegetable Tray** with ranch dip \$4

**Globe Grapes** stuffed with sweet cream cheese and topped with pistachios (seasonal) \$3.25

**Hummus Tray** with celery, carrots, cucumbers, red bell pepper, and pita bread \$3.50

**Kentucky Beer Cheese Party Cups** \$2.50

**Kentucky Beer Cheese Tray** with carrots, celery, pretzels, and crackers \$2

**Marinated Cheese Tortellini Skewers** \$3

**Mini Phyllo Cups** Chicken Salad or Pimento Cheese \$3

**Pistachio Cranberry Cream Cheese Loaf** with crackers \$3

**Petite Country Ham & Biscuits** with dijonaise spread \$3.50

**Shaved Roast Beef Party Rolls** on brioche bun, with chipotle mayonnaise, Henry Bain's sauce, and whipped horseradish \$4

**Shrimp Avocado Crostini** \$4.50

**Shrimp Cocktail Tray or Shooters** with lemon wedges \$4.50

**Spinach & Artichoke Dip** with toasted pita chips \$2.50

**Sundried Tomato, Pesto and Cream Cheese Terrine** with toasted pita chips \$3.50

**Tequila Lime Shrimp Asian Spoons** \$4.50

**Wild Mushroom Crostini** \$3.25



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## *Miniature Desserts*

Assorted Miniature Desserts \$5

Baked Apple Turnovers \$3

Chess Bars \$2.50

Chocolate Covered Strawberries \$2.50

Chocolate Tarts \$2

Lemon Bars \$2.50

Miniature Cheesecakes \$2.50

Miniature Key Lime Pies \$2.50

Petite Derby Pies \$2

Petite Pecan Pies \$2

Pretzel Brownies \$2

Raspberry Mousse Cups (gluten free) \$2.50



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## *Lunch Buffet* Option 1

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

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

***50-100 guests \$19***

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

## *Lunch Buffet* Option 2

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

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

***50-100 guests \$22***

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

## *Chef's Choice Lunch Buffet*

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

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

***50-100 guests \$19***

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

### Notes:

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

***Hor d'oeuvres, additional side items, dessert, entrees ect. may be added to any menu options for additional cost.***

***Gluten or diary free, vegetarian, and other special meal requests are available. Please request with event manager in advance.***

## *Dinner Buffet* Option 1

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

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

***50-100 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***

***50-100 guests \$29***

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

## *Dinner Plated / Family Style*

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

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

***50-100 guests \$30***

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

## *Dual Plated / Family Style*

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

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

***50-100 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 \$26***

***50-100 guests \$25***

***More than 100 guests \$24***



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## *Salads*

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

**Broccoli, Apple, Bacon, Raisin Salad**

**Cole Slaw**

**Fresh Kale Salad** topped with fresh berries, dried cranberries and almonds, served with raspberry balsamic vinaigrette (add \$1.50)

**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**

**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**

**Tomato, Corn, Basil Salad**

**Quinoa, Avocado Salad** (add \$1)

## *Soups*

**Cream of Asparagus Soup**

**Chicken Noodle Soup**

**Broccoli Cheddar Soup**

**Kentucky Burgoo**

**Tomato, Basil, and Parmesan Soup**

**Vegetable Soup**



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## *Carved Entrees*

**Cajun Fried Turkey** served with creole mayonnaise

**House Rub Roasted Pork** hoisin glazed with strawberry ginger sauce

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

**Roasted Beef Top Round** served with Henry Bain's sauce and whipped horseradish (add \$4)

**California Tri Tip** (add \$5)

**Herb Encrusted Casino Roast** served with Henry Bain's sauce and whipped horseradish (add \$5)

**Herb Encrusted Prime Rib** served with Henry Bain's sauce and whipped horseradish (add \$7)

**Roasted Beef Tenderloin** served with Henry Bain's sauce and whipped horseradish (add \$10)



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## Entrée Selections

### Beef

Bacon Wrapped or Marinated & Grilled Filet Mignon plated meal only or grilled onsite only (add \$10)

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

Sirloin Steak plated meal or grilled onsite only (add \$3)

Marinated & Grilled Ribeye plated meal or grilled onsite only (add \$7)

Marinated & Grilled Flank Steak with chimichurri sauce (add \$4)

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

Smoked Barbeque Beef Brisket

### Pork

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

Pulled Pork BBQ with buns, house made BBQ sauce, pickles, and onions

St. Louis Style BBQ Ribs (add \$5)

### Vegetarian / Vegan

Creamy Cheese Tortellini with sautéed spinach and tomato

Portabella Mushroom (vegetarian/vegan/gluten free) stuffed with spinach and quinoa

Vegetable Pasta Primavera (can be done gluten free and vegan)

### Poultry

Cajun Chicken & Sausage Pasta

Chicken Chardonnay

Chicken Florentine

Herb Panko Encrusted Chicken with lemon garlic sauce

Lemon Buerre Blanc Chicken

Marinated & Grilled Chicken Breast

Southern Fried Chicken

Tuscan Chicken stuffed with sundried tomato, spinach and mozzarella

### Seafood

Baked Salmon with lemon butter caper sauce (add \$3)

Blackened Tilapia (add \$1)

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

Garlic Brown Sugar Glazed Salmon (add \$3)

Shrimp & Fontina Cheese Grits (add \$2)

Grilled Shrimp Kabobs (add \$4)

Broiled Lobster Tail (market price)



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## *Side Items*

Au Gratin Potatoes (add \$1)

BBQ Baked Beans

Broccoli & Cheese Casserole

Chicken & Sausage Jambalaya (add \$1)

Fall Dauphinoise Potatoes (add \$1)

Fresh Green Beans with roasted shallots and garlic

Fried Brussels Sprouts with ginger maple sauce  
(add \$1)

Fried Green Tomatoes (must be fried onsite,  
seasonal) (add \$1)

Herb Roasted New Potatoes

Kentucky Corn Pudding (add \$1)

Lemon Pepper Broccoli

Loaded Potato Cakes (add \$1)

Macaroni & Cheese

Marinated & Grilled Vegetables (add \$1)

Mashed Potatoes

Roasted Brussels Sprouts (add \$1)

Roasted Sweet Potatoes

Rosemary Roasted Tri Color Potatoes

Saffron Rice

Savory Corn Pudding

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

Seasonal Vegetable Medley zucchini, squash,  
carrots, brussels sprouts

Smashed Red Skin Potatoes

Southern Green Beans

Twice Baked Potato (add \$1)

Vegetable Pasta Primavera (can be done gluten  
free and vegan)

## *Bread*

Cheddar Biscuits

French Bread

Sweet Cornbread Muffins

Texas Toast

Yeast Dinner Rolls

Brioche Rolls



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## *Desserts*

Assorted Cookies  
Baked Apple Pie  
Baked Fruit Cobbler blackberry or peach  
Blue Ribbon Banana Pudding  
Derby Pie  
Double Chocolate Bread Pudding with fudge sauce  
Key Lime Pie  
Louisiana Style Beignets 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 (parfait style add \$1, may add blueberries)  
Strawberry Shortcake  
Summer Berry Parfait (gluten free)  
Tiramisu  
Turtle Cheesecake (add \$1)  
White Chocolate Raspberry Bread Pudding with raspberry run sauce

## *Action Stations /*

### *Dessert Bars*

**Action Stations require Chef Attendant**

**Bananas 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 \$2)  
**S'mores Bar** with graham crackers, marshmallows, and chocolate (add \$1)



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# *Beverages*

Apple Cider

Assorted Sodas (add \$1)

Bluegrass Iced Tea sweetened and unsweetened

Bottled Water (add \$1)

Citrus or Cucumber Water

Cranberry Spiced Apple Cider

House Roast Regular & Decaffeinated Coffee with cream and sugars

House Roast Coffee Bar with assorted creamers, sugars and toppings (add \$1)

Hot Chocolate (add \$1)

Hot Chocolate Bar with assorted toppings (add \$2)

Hot Tea Assortment

Iced Coffee (add \$1)

Lemonade

Strawberry Lemonade( add \$1)

Sparkling Water (add \$2)



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# Themed Buffet Style Menus

**Includes choice of two non-alcoholic beverages.**

## *Fiesta*

Premium Fajita or Taco Bar with seasoned 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*

Cole Slaw

Southern Fried Chicken

Kentucky Corn Pudding

Whipped Mashed Potatoes

Southern Green Beans

Cornbread Muffins

Southern Bread Pudding with Kentucky bourbon sauce

Lunch Pricing \$19

Dinner Pricing \$26

## *Italian*

Caesar Salad

Breadsticks

Choice of Chicken Parmesan, Chicken Alfredo, Vegetarian Pasta Primavera, or Creamy Cheese Tortellini Pasta

Choice of Traditional Meat Lasagna, Penne alla Vodka 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, Roasted Red Skin Potato Salad, Seashell Pasta Salad, Tomato Cucumber Onion, Quinoa Avocado)

Choice of 2 Sandwiches (Chicken Salad Croissant, Pimento Cheese, Turkey Avocado BLT, Cajun Fried Turkey, Mediterranean Chicken Wrap, Mediterranean Vegetable Wrap)

Choice of 1 Dessert (pretzel brownies or assorted cookies)

Lunch Pricing \$16

Dinner Pricing \$22



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# Per Drink & Consumption Pricing

## Spirits

**House Brands** \$5 each

**Call Brands** \$7 each

Maker's Mark

Buffalo Trace

Wild Turkey

Four Roses Small Batch

Jim Beam

Jack Daniels

Dewers

Absolut

Tito's

Tanqueray

Bacardi

Bayou Rum (silver, satsuma, or spiced)

Malibu

Captain Morgan

Jose Cuervo

Amaretto

**Premium Brands** \$8 each

Woodford Reserve

Four Roses Single Barrel

Knob Creek

Russel's Reserve

Wild Turkey Rare Breed

Bulleit

Crown Royal

Johnny Walker Red Label

Grey Goose

Espolon

Bombay Sapphire

**Bloody Mary's or Mimosas** \$6 each

## Wine

**House Brands** \$6-7 per glass/\$26-28 per bottle

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

Talon Afterglow

Moscato

Sauvignon Blanc

Pinot Grigio

Chardonnay

19 Crimes Red Blend

Pinot Noir

Cabernet Sauvignon

## Beer, Ale, Cider Selections

*We are able to get any items sold in the state of Kentucky. Please inquire about any specialty or local selections!*

## Kegs

*One half barrel keg will serve about 124 cups. Pony Kegs available upon request!*

Domestic \$375      Import/Specialty \$400-475

## Canned / Bottled

Domestic - \$4 each (Budlight, Budweiser, Michelob Ultra, Coors Light, Miller Lite)

Import - \$5 each (Corona, Stella Artois)

Local Beer/ Cider - \$5 each (West 6<sup>th</sup> Street, Country Boy, Braxton, Reingeist, Kentucky Ale, Angry Orchard, Henry's)



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# Hosted Bar Pricing & Specialty Items

## 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.*

## Specialty Drink Ideas

### Frozen Drinks

Bellini's

Bourbon Slush

Margarita's (traditional or flavored)

Bayou Southern Hurricane

## Signature Cocktails

Bayou Bourbon Breeze

Bourbon Punch

Bayou Southern Hurricane

Mint Julep

Sangria

Apple Cider Old Fashioned

Kentucky Mule

## Drink Bars

Mimosa Bar with assorted juices and garnish

Mule Bar (traditional, Kentucky style and strawberry)

Mojito Bar (traditional, pineapple, and blackberry infused)

## Hosted Package Bar Pricing

*Price listed for up to 5 hours of service.*

Hosted Assorted Domestic, Import, and Local Beer \$18 per person

Hosted Assorted Domestic, Import, and Local Beer, House Wine \$20 per person

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

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

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

## Additional Options

Additional Bar set up - \$100

Cash Bar set up - \$125



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