

The
GALT HOUSE
Legendary • HOTEL • Louisville

GENERAL INFORMATION

Thank you for choosing The Galt House Hotel. The Catering and Event Services Department is looking forward to coordinating all details of your event and will work closely with each of our departments within the hotel to ensure proper execution for a memorable experience. So that our staff may prepare to accommodate your needs we ask that menu selections and meeting related details be arranged at least 45 days in advance. Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order. Banquet event orders will be provided for review once menu selections and meeting details have been submitted to your catering representative. Once the banquet event orders are received, please review for accuracy, make any necessary revisions, and return with an authorized signature at least 3 weeks prior to your function.

GUARANTEES

It is the responsibility of the group representative to provide the catering department with the number of guests expected for all meetings and banquet functions no later than 10:00 AM three business days prior to the function. For groups greater than 600 guests, the guaranteed guest count is due no later than 10:00am, five business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee. The hotel will set and prepare for 3% above the guarantee up to a maximum of 25 guests where possible. An increase in guest count inside of 72 hours will be accommodated based on availability of product. Should the attendance exceed the final guarantee a surcharge of \$10 per person above the meal price will apply plus applicable service charge and tax.

MEETING AND FUNCTION SPACE

Function space is assigned according to the size and requirements of the group. The Hotel reserves the right to reassign function space based on expected attendance, setup requirements or the need to maximize use of our function space to best meet the needs of all of its guests.

FOOD AND BEVERAGE

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered.

Due to safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time.

The Hotel is responsible for the sale and service of alcoholic beverages as regulated by Kentucky Alcoholic Beverage Control board's regulations. Our alcoholic beverage license requires us to (1) Request proper picture identification to prove legal age to consume alcohol. (2) Refuse alcoholic beverages service if the guest cannot provide the proper identification. (3) Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

SPLIT ENTREES

We request that all menu selections i.e. starter, entrée and dessert be the same for all guests in attendance. We are happy to offer split entrees (limited to two entrées) for a minimum of 40 guests, however both entrees will be charged at the same rate whichever selection is higher. We ask the client/host to provide entrée cards which signify each guest's entrée choice. With advance notice, vegetarian meals as well as options to accommodate special dietary needs are available regardless of group size.

SERVICE CHARGE AND TAX

Food, beverage, room rental and tax are subject to a 24% taxable service charge and applicable sales tax. Tax on food and non-alcoholic beverage, beer, wine, and distilled spirits is currently 6%.

LIABILITY

The Hotel does not assume responsibility for personal property or equipment sent, brought into or left in the banquet and/or meeting areas prior to, during or after your banquet or meeting. Group may be required, at its expense, to provide security services for exhibit shows during times when materials/equipment are unattended. Security services to be supplied by a reputable licensed guard or security agency doing business in the city of Louisville, agency shall be subject to the prior approval of the Hotel.



This is general information, please refer to your sales contract for full terms and policies.

SIGNS BANNERS, DISPLAYS & DECORATIONS

Your program will be posted in the public areas of the Hotel on our electronic reader boards. In order to preserve the integrity of the hotel and conference center and to comply with local fire codes, all signage, displays or decorations and their set up shall be subject to prior approval of the hotel. Signage is prohibited in the main lobby, guest room floors and in elevators. No signs or banners are permitted on the exterior of the building without written approval from hotel management. Signs in the function areas must be professionally printed and should be free standing or on an easel. Easels are available to rent at or you are welcome to provide your own. Items may not be attached to walls, doors, windows or ceiling with tape, nails, staples or any other damaging fasteners. Distribution of gummed stickers or labels is strictly prohibited. Hotel staff must assist in hanging banners. Applicable fees may apply. Group is responsible for removal of all decorations at the conclusion of event.

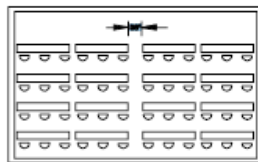
SHIPPING & RECEIVING

Due to local fire regulations and limited storage space we ask that you route inbound/outbound freight for exhibit and conference materials through a Drayage Company. Otherwise, should packages be sent directly to the hotel they are subject to handling charges which must be paid in advance. To ensure efficient delivery please label all packages with guest (recipient's) name as well as the conference name and date. Conference materials will be accepted by hotel no more than 3 days prior to arrival.

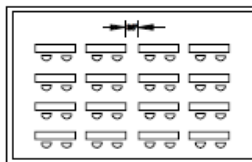
ROOM SETUP

A \$200 fee will apply when a change in setup is required to accommodate numerous events in one location on the same day. A \$200 fee will be apply for any significant changes made to the room setup on the day of the event not previously included on the banquet event order.

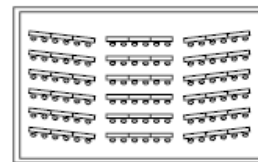
SETUP OPTIONS



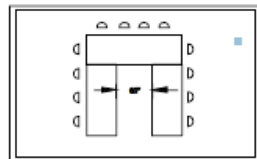
Convention Center Classroom Setup



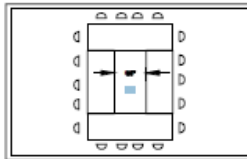
Hotel Classroom Setup



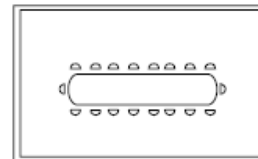
Classroom Herringbone Setup



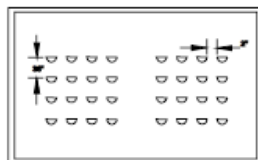
"U" shaped Setup



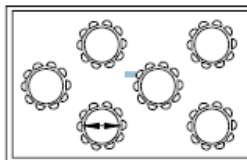
Hollow Square Setup



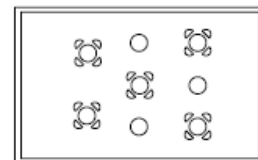
Conference Setup



Theater Setup



Banquet Rounds Setup



Reception Setup

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.



PLATED BREAKFAST

Minimum of 15 Guests. Priced per person
\$75 Setup fee for less than 15 people

AMERICAN BREAKFAST

\$28

Farm Fresh Scrambled Eggs with Snipped Chives
Choice of Pork Sausage Links or Crisp Peppered Bacon
Golden Fried Hash Browns
Oven Roasted Tomato, Olive Oil and Fresh Herbs
Baskets of Warm Buttermilk Biscuits, Sweet Butter & Fruit Preserves
Chilled Orange Juice
Fresh Brewed Coffee Service, Regular and Decaffeinated

COUNTRY STYLE BREAKFAST

\$30

Farm Fresh Scrambled Eggs with Snipped Chives
Southern-style Grits with Butter and Aged Cheddar
Buttermilk Biscuit with Sausage Gravy
Bacon or Sausage
Chilled Orange Juice
Fresh Brewed Coffee Service, Regular and Decaffeinated

SOUTHWEST BREAKFAST

\$28

Pineapple and Watermelon Fruit Salad with Tajin
Huevos Rancheros, Black Beans, Queso Fresco, Avocado, and Cilantro
Oven Roasted Tomato, Olive Oil and Fresh Herbs
Chilled Orange Juice
Fresh Brewed Coffee Service, Regular and Decaffeinated

QUICHE LORRAINE

\$26

Eggs, Gruyere Cheese, Applewood Smoked Bacon and Caramelized Onions nestled in a Flaky Crust Pastry
Baskets of Assorted Breakfast Breads served with Sweet Butter and Fruit Preserves
Chilled Orange Juice
Fresh Brewed Coffee Service, Regular and Decaffeinated

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CONTINENTAL BREAKFAST

Minimum of 15 Guests. Priced per person based on one hour of service.
\$75 Setup fee for less than 15 people

BOOST OF ENERGY

\$25

Hard Boiled Eggs, Cottage Cheese, Salted Cantaloupe and Local Honey
Quinoa Breakfast Bowls with Bananas, Blueberries, Maple and Toasted Walnuts
Chilled Orange Juice, Selection of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated

HEALTHY START

\$26

Freshly Blended Fruit Smoothies, Seasonal Fruit and Half Grapefruits
Cottage Cheese, Salted Cantaloupe and Local Honey
Chilled Orange Juice, Selection of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated

TRADITIONAL CONTINENTAL

\$24

Seasonal Melon and Berry Display and an Assortment of Fresh Baked Breakfast Pastries
Chilled Orange Juice, Selection of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated

THE EXECUTIVE

\$26

Cottage Cheese, Salted Cantaloupe and Local Honey
Parfaits layered with Greek Yogurt, Fresh Berries and Granola
An Assortment of Fresh Baked Breakfast Pastries and Seasonal Melon and Berry Display
Chilled Orange Juice, Selection of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated

ARTESIAN BREAKFAST

\$28

Freshly Blended Fruit Smoothies, Seasonal Melon and Berry Display
Chocolate Croissants and Flaky Butter Croissants, Fruit Preserves
Cinnamon and Brown Sugar Oatmeal with Macerated Raisins
Fresh House Pressed Orange, Grapefruit and Seasonal Selection Juices
Selection of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated

BREAKFAST BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hour of service.

CLASSIC BREAKFAST BUFFET

\$29

Display of Seasonal Melons and Berries
Farm Fresh Scrambled Eggs with Snipped Chives
Pork Sausage Links or Crisp Peppered Bacon
Golden Fried Hash Browns
Buttermilk Biscuits, Fruit Preserves and Whipped Butter
Chilled Orange Juice, Hot Herbal Teas, Fresh Brewed Coffee, Regular & Decaffeinated

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Breakfast Enhancements

Designed as an addition to any continental breakfast, breakfast plated or buffet priced per person based on attendance

Buttermilk Biscuits, Fruit Preserves and Whipped Butter	\$4
Fried Chicken Biscuit Sandwich, Honey Butter	\$6
Sausage Biscuit Sandwich with Egg and Aged Cheddar	\$8
Ham and Cheese Croissants	\$6
Egg and Cheese English muffin	\$5
Breakfast Burritos with Bacon, Scrambled Eggs, Potato, Jack Cheese and Salsa Verde	\$7
Gourmet Bagels with Cream Cheese, Sweet Butter and Jams	\$4
Variety of Cold Cereals with Whole and Skim Milk	\$3
An Assortment of Breakfast Pastries	\$4
Stone Ground Grits with Sweet Butter and Aged White Cheddar	\$3
Brioche French toast, Warm Maple Syrup	\$5
Cinnamon and Brown Sugar Oatmeal with Macerated Raisins	\$3
Crisp Peppered Bacon	\$3
Pork Sausage Links	\$3
Assorted Fruit Juices, Cranberry, Apple and Grapefruit	\$4
Seasonal Melon and Berry Cup	\$3

Designed as an enhancement to the classic breakfast buffet. Priced per person based on attendance.

One chef attendant required per 75 guests @ \$150 per attendant

BELGIUM WAFFLE STATION	\$10
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Waffles Cooked to Order with Selection of Seasonal Fruit Compotes,
Maple Syrup, Local Honey and Cinnamon Chantilly

OMELET STATION	\$12
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Eggs Prepared to Order with a Selection of Cheese,
Smoked Ham, Applewood Bacon, Pork Sausage,
Tomato, Onion, Green Peppers, or Mushrooms

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BRUNCH BUFFET

Minimum of 50 Guests. Priced per person based on 1.5 hour of service.

Display of Seasonal Melons and Berries

An Assortment of Breakfast Pastries served with Sweet Cream Butter and Fruit Spreads

Yogurt Parfaits layered with Fresh Fruit and Granola

Charcuterie and Local Cheese Boards

Country Breads and Artesian Rolls

House Lox with Capers, Diced Onion, Tomatoes, Cream Cheese and Miniature Bagels

Omelets Made to Order with Choice of

Farm Fresh Eggs, Egg Whites, Aged Cheddar, Grilled Onions,

Fresh Mushrooms, Spinach, Diced Tomato, Roasted Red Peppers, Poblano Peppers,

Smoked Ham, or Pork Sausage

Farm Fresh Scrambled Eggs with Snipped Chives

Applewood Smoked Bacon and Chicken Apple Sausage

Galt House Hash with Smoked Brisket, Sweet Potatoes, Piquillo Peppers, Melting Leeks and Sorghum

Brioche French Toast, Warm Maple Syrup

Nutella Crepes with Bananas

Selection of Chilled Juices, Hot Herbal Teas, Fresh Brewed Coffee, Regular & Decaffeinated

\$45 per guest

Signature Bar Enhancements

BLOODY MARY BAR

Galt House Signature Bloody Mary

Prepared with Grey Goose Vodka

Chipotle Bloody Mary Blend

Rimmed with Black Pepper, Kosher Salt & Old Bay

Asparagus, Carrots, Cucumber, Bacon, Olives

\$20 per person for the first hour

\$14 per guest for each additional hour or part thereof

MIMOSA AND BELLINI BAR

Galt House Signature Mimosa and Bellini's

Prepared with Perrier Joet Grand Brut Champagne

Pomegranate, Passion Fruit, Pineapple, or Orange Juice

Strawberry and Peach Purees

Garnished with Pineapple, Strawberry, Cherry, Orange

\$20 per person for the first hour

\$14 per guest for each additional hour or part thereof

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A LA CARTE BREAK SELECTIONS

Order by the Dozen, Sold in Full Orders

Yogurt Parfaits , Vanilla Yogurt layered with Granola, Berries and Roasted Almonds	\$72 per dozen
Fig and Mint Greek Yogurt , Balsamic Reduction	\$84 per dozen
Citrus Caprese Greek Yogurt , Honey and Mint	\$72 per dozen
Chia Parfait , Chia Seeds, Mango, Pineapple and Cilantro	\$72 per dozen
Cottage Cheese , Salted Cantaloupe and Local Honey	\$60 per dozen
Sweet Quinoa Breakfast Bowls , Bananas, Blueberries, Maple and Toasted Walnuts	\$72 per dozen
Breakfast Burrito , Sausage or Bacon, Scrambled Eggs, Pepper Jack Cheese, Potatoes & Salsa Verde	\$96 per dozen
Toasted Bagel Sandwich , Sausage, Ham or Bacon, Scrambled Eggs, and Aged Cheddar Cheese	\$96 per dozen
Ham and Cheese Croissant , Flaky Croissant, Smoked Ham, and Young Swiss	\$86 per dozen
Sausage Biscuit Sandwich with Egg and Aged Cheddar Cheese	\$86 per dozen
Fried Chicken Biscuit , Buttermilk Biscuit with Fried Chicken, Honey Butter	\$86 per dozen
Croissant Breakfast Sandwich , Flaky Croissant, Smoked Bacon or Pork Sausage, and Gruyere	\$96 per dozen
Toasted English Muffin Sandwich , Sausage or Canadian bacon, Egg, Aged Cheddar	\$96 per dozen
Whole Fruit (Apples, Oranges, Bananas)	\$36 per dozen
Whole Seasonal Stone Fruit (Peaches, Plums, Pears)	\$42 per dozen
Fruit Kabobs , Citrus Honey Dip	\$96 per dozen
Mini Quiche Lorraine , Smoked Ham, Bacon Lardons, Onions and Gruyere Cheese	\$36 per dozen
Mini Vegetarian Quiche , Spinach, Roasted Peppers, and Gruyere Cheese	\$36 per dozen
Flaky Croissants , Sweet Butter and Preserves	\$45 per dozen
Pain Du Chocolate	\$42 per dozen
Hearth Baked Muffins	\$45 per dozen
Assorted Fruit and Cheese Danish	\$48 per dozen
Gourmet Bagels , Cream Cheese	\$48 per dozen
Glazed Cinnamon Rolls	\$42 per dozen
Granola Bars	\$48 per dozen
Nutrigrain Bars	\$48 per dozen

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A LA CARTE BREAK SELECTIONS CONTINUED

Assorted Biscotti	\$52 per dozen
Freshly Baked Gourmet Chocolate Chip Cookies	\$50 per dozen
Freshly Baked Gourmet Sugar Cookies	\$50 per dozen
Freshly Baked Gourmet Peanut Butter Cookies	\$50 per dozen
Freshly Baked Gourmet Oatmeal Raisin Cookies	\$50 per dozen
Double Fudge Brownies	\$52 per dozen
Blondie's	\$52 per dozen
Lemon Bars	\$52 per dozen
Selection of French Macaroons.	\$52 per dozen
Assorted Mini Cupcakes	\$62 per dozen
Chocolate Dipped Rice Krispy Treats	\$62 per dozen
Kentucky Bourbon Pecan Bites	\$62 per dozen
Assorted Chocolate Barks, Toffee, Mint and Toasted Almond	\$62 per dozen
S'more Verrines, Graham Cracker, Mallow and Bittersweet Chocolate	\$62 per dozen
Banana Pudding Cups, Cocoa Nib and Whipped Cream.	\$52 per dozen
Granola Bars	\$38 per dozen
Nutrigrain Bars	\$38 per dozen
Whole Fruit (Apples, Oranges, Bananas)	\$38 per dozen
Whole Seasonal Stone Fruits (Peaches, Plums, Pears)	\$44 per dozen
Assorted Candy Bars	\$52 per dozen
Mixed Nuts	\$60 per pound
Salted Peanuts	\$42 per pound
Creole Chex Mix.	\$32 per pound
Pretzel Sticks	\$27 per pound
Freshly Popped Popcorn	\$27 per pound
Homemade Seasoned Potato Chips	\$27 per pound
French Onion Dip	\$27 per quart
Tortilla Chips	\$27 per pound
Artichoke and Spinach Dip	\$27 per quart
Pita Chips	\$32 per pound
Roasted Red Pepper Hummus	\$32 per quart

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THEMED BREAKS

Minimum of 25 Guests. Priced per person based on attendance for 45 minutes of service.

CEREAL BOX.....\$14

A Selection of House made Cereal Bars,
Hand dipped in Bittersweet Chocolate
Chilled Whole, Skim and Chocolate Milks
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

ENERGIZER.....\$16

Assorted Fruit Yogurt Fondues and Amber Honey
Seasonal Sliced Melons, Toasted Walnuts,
Whole Strawberries, Blueberries, Bananas
Chocolate Covered Espresso Beans
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

GALT HOUSE SIGNATURE CANDY.....\$18

A Huge Selection of Assorted Self-Serve Candies,
Chocolates and Tasty Treats
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

FARMERS MARKET.....\$16

Seasonal Fruits with Local Amber Honey
Farm Fresh Vegetable Crudité Display featuring
Celery, Carrots, Cucumbers & Seasonal Vegetables
Green Goddess & Red Pepper Hummus for Dipping
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

TAKE A DIP.....\$16

House Salsa Roja and Guacamole, Tortilla Chips
Red Pepper Hummus, Toasted Pita Chips
House made Potato Crisps, Caramelized Onion Dip
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

LOUISVILLE SLUGGER.....\$19

Assorted Popcorns with DIY Toppings
Warm Salted Pretzels and Stuffed Pretzels
Variety of Dipping Sauces
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

NATURE TRAIL.....\$16

Whole Seasonal Fruits
House made Trail Mix with Dried Fruits,
Peanuts, Pepitas, Cashews, Almonds, and
Bittersweet Chocolate Chunks
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

WE ALL SCREAM FOR ICE CREAM.....\$14

A Selection of Ice Cream Bars,
Sandwiches and Ice Cream Cups
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

COOKIE CRAZE.....\$14

A Selection of Fresh Baked Gourmet Cookies
Chocolate Chip, Peanut Butter, Oatmeal Raisin
and White Chocolate Macadamia Nut
Chilled Whole and Skim Milk
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

SWEET SENSATION.....\$18

S'more Verrines of Graham Cracker, Mallow &
Chocolate
Banana Pudding, Cocoa Nib & Whipped Cream
Assorted Mini Cupcakes
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

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BEVERAGE BREAKS

Minimum of 25 Guests. Priced per person based 4 hours of service.

ULTIMATE BEVERAGE SERVICE

Thelma's Signature Blend of Freshly Brewed
Coffee, Regular and Decaffeinated
A Selection of Bigelow Teas
Assorted Pepsi Soft Drinks
Life Water
Bubbly Lime, Bubbly Grapefruit and Bubbly Cherry Waters
Assorted Bottled Pure Leaf Tea to Include Sweet Tea,
Unsweetened Tea and Super Sweet Tea

8 Hours of Service.....\$26
4 Hours of Service.....\$18
1 Hour of Service.....\$16

IT'S A JOLT!

Thelma's Signature Blend of Freshly Brewed
Coffee, Regular and Decaffeinated
A Selection of Bigelow Teas
Assorted Starbucks Bottled Frappuccino to Include Mocha,
Vanilla, Caramel and Coffee
Assorted Starbucks Double Shots Mocha and White Chocolate
And Life Water

8 Hours of Service.....\$28
4 Hours of Service.....\$20
1 Hour of Service.....\$16

EXTEND any beverage service..... \$3 per hour, per person

À LA CARTE

Freshly Brewed Coffee, Thelma's Signature Blend..... \$69 per gallon
Freshly Brewed Decaffeinated Coffee, Thelma's Signature Blend..... \$69 per gallon
Hot Herbal Tea, Fresh Lemon and Honey..... \$69 per gallon
Hot Chocolate..... \$69 per gallon
Freshly Brewed Iced Tea..... \$65 per gallon
Old Fashioned Lemonade..... \$65 per gallon
Fruit Punch..... \$65 per gallon
Citrus Infused Spring Water..... \$45 per gallon
Cucumber Mint Infused Water..... \$45 per gallon
Chilled Juice, Orange, Apple, Grapefruit, Cranberry, Grape or Tomato..... \$65 per gallon
Chilled Milk, Whole, 2%, Skim, Soy, or Almond..... \$20 per quart
Assorted Soft Drinks, 12 oz. bottles..... \$4 each
Bottled Water, 12 oz. bottles..... \$4 each
Bottled Pure Leaf Tea (Sweet and Unsweetened)..... \$5 each
Frappuccino (Mocha, Vanilla, Caramel and Coffee)..... \$5.50 each
Starbucks Double Shot (Mocha and White Chocolate)..... \$5.50 each
Bubbly Water (Lime, Grapefruit and Cherry)..... \$4.25 each
Life Water..... \$5 each
PowerAde and Vitamin Water..... \$6 each
Red Bull..... \$6 each

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CUSTOM LUNCH BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hour of service.

Includes Choice of Buffet Style Salad and Entrées
Chef's Selection of Side Accompaniments
Fresh Baked Artisan Rolls with Butter
Chef's Selection of Desserts
Coffee, Iced Tea and Water Service

Select One Salad

Salads (included in menu price)

House Salad

Tomatoes, English Cucumber, Julienne Vegetables, Aged Cheddar and House Dressing

Cesar Salad

Hearts of Romaine, Garlic Herb Croutons, Parmesan Reggiano, Fried Capers, Classic Caesar Dressing

Field Greens

Shaved Artichokes, Fennel, Citrus, Grape Tomatoes, Honey Champagne Vinaigrette

Enhancement an Additional \$2 per person

Caprese

Local Tomatoes layered with Fresh Mozzarella and Torn Basil with Aged Balsamic and Olive Oil

The Wedge

Iceberg Lettuce, Chopped Tomatoes, Bacon, Bleu Cheese and Green Goddess Dressing

Baby Kale and Arugula

Burrata Cheese, Marinate Local Tomatoes, and Little Beets with Herb Balsamic Vinaigrette

Select Two Entrees \$40, Three Entrees \$45

Buttermilk Pecan Chicken

Honey Butter Sauce and Fried Sage

Adobo Roasted Pork Loin

Salsa Verde and Charred Corn

Five Peppercorn Rubbed Hanger Steak

Red Wine Bordelaise

Chicken Fried Steak

3 Peppercorn Milk Gravy and Red Onion Marmalade

Smothered Pork Chops

Caramelized Cipollini Onion and Wild Mushroom Gravy

Eggplant Parmesan

Fried Basil and Smooth Tomato Sauce

Braised Short Ribs

Hoisin and Toasted Sesame Seeds

Grilled Salmon

Arugula Chimichurri and Charred Tomatoes

Panko & Parmesan Crusted Chicken

Red Wine Sauce and Fried Olives

Shaved Beef Brisket

House BBQ Sauce and Tobacco Onions

Pan Roasted Cod

Warmed Tomato, Olive Tapenade and Torn Basil

Roasted Portobello & Vegetable Napoleon

Grilled Zucchini, Red Pepper and Roasted Tomato Sauce

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THEMED LUNCH BUFFETS

Minimum of 25 Guests. Priced per person based on 1.5 hour of service.

THE KENTUCKY

Kentucky Hot Brown Casserole
Bourbon BBQ Lacquered Chicken, Tobacco Onions
Country Coleslaw
Molasses Baked Beans
Roasted Red Bliss Potatoes
Southern Style Green Beans
Buttermilk Biscuits and Skillet Cornbread
Chef's Selection of Desserts
Fresh Brewed Iced Tea
Coffee Service, Regular and Decaffeinated
\$42

ITALIAN FEAST BUFFET

Seven Layer Lasagna or Chicken Parmesan
Herb and Olive Oil Tossed Penne, Pecorino Cheese
House made Marinara Sauce
Classic Caesar Salad
Broccoli with Sundried Tomatoes
Garlic Breadsticks
Chef's Selection of Desserts
Fresh Brewed Iced Tea and Coffee Service
\$41

EXECUTIVE DELI BUFFET

Tuna Salad and Egg Salad
Smoked Turkey, Shaved Honey Ham, Roast Beef
American, Swiss and Cheddar Cheeses
Leaf Lettuce, Sliced Tomatoes, Red Onions
Pickle Spears and Appropriate Condiments
Wedge Salad, Pasta Salad and Potato Salad
Seasonal Fruit Salad
Assorted Deli Breads and Rolls
Chef's Selection of Desserts
Fresh Brewed Iced Tea
Coffee Service, Regular and Decaffeinated
\$40

MEXICAN CANTINA BUFFET

Taco Bar featuring Seasoned Ground Beef and
Shredded Chicken Tinga
Mixed Greens, Fire Roasted Tomato, Corn & Black Bean Relish
Spicy Cilantro Ranch Dressing
Flour and Corn Tortillas
Tortilla Chips and Cilantro Lime Salsa
Lettuce, Cheddar Cheese, Olives, Jalapenos, Sour Cream
Cheese Enchiladas
Spanish Rice
Stewed Black Beans, Queso Crema
Chef's Selection of Desserts
Fresh Brewed Iced Tea
Coffee Service, Regular and Decaffeinated
\$42

SOUP SALAD AND BAKED POTATO BUFFET

Choice of Two Soups:
Southwest Chili, Tomato Basil, Minestrone,
Chicken Tortilla, Chicken Noodle Soup or
New England Clam Chowder
Medley of Greens to include Arugula and Baby Kale,
Iceberg Romaine Mix and Mixed Field Greens
An Array of Raw & Composed Vegetable Toppings
Assorted Salad Dressings
Warm Baked Potatoes
Sweet Butter, Sour Cream, Chives, Bacon
Steamed Broccoli with Cheddar Cheese Sauce
Garlic Bread Sticks
Chef's Selection of Desserts
Fresh Brewed Iced Tea
Coffee Service, Regular and Decaffeinated
\$40

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PLATED LUNCH

Plated Lunch Includes Choice of Salad and Entrée
Chef's Selection of Side Accompaniments
Fresh Baked Artisan Rolls with Butter
Chef's Selection of Desserts
Coffee and Iced Tea Service

Select One Salad

Salads (included in menu price)

House Salad

Tomatoes, English Cucumber, Julienne Vegetables,
Aged Cheddar and House Dressing

Caesar Salad

Hearts of Romaine, Garlic Herb Croutons, Parmesan
Reggiano, Fried Capers, Classic Caesar Dressing

Field Greens

Shaved Artichokes, Fennel, Citrus, Grape Tomatoes,
Honey Champagne Vinaigrette

Enhancement an Additional \$2 per person

Caprese

Local Tomatoes layered with Fresh Mozzarella and Torn
Basil with Aged Balsamic and Olive Oil

The Wedge

Iceberg Lettuce, Chopped Tomatoes, Bacon, Bleu Cheese
and Green Goddess Dressing

Baby Kale and Arugula

Buratta Cheese, Marinate Local Tomatoes, and Little Beets
with Herb Balsamic Vinaigrette

Select One Entrée

Buttermilk Pecan Chicken

\$32

Honey Butter Sauce and Fried Sage

Adobo Roasted Pork Loin

\$33

Salsa Verde and Charred Corn

Five Peppercorn Hanger Steak

\$36

Red Wine Bordelaise

Chicken Fried Steak

\$31

3 Peppercorn Milk Gravy and Red Onion Marmalade

Smothered Pork Chops

\$30

Caramelized Onion and Wild Mushroom Gravy

Eggplant Parmesan

\$30

Fried Basil and Smooth Tomato Sauce

Braised Short Ribs

\$36

Hoisin and Toasted Sesame Seeds

Grilled Salmon

\$38

Arugula Chimichurri and Charred Tomatoes

Parmesan Crusted Chicken

\$32

Red Wine Sauce and Fried Olives

Shaved Beef Brisket

\$36

House BBQ Sauce and Tobacco Onions

Pan Roasted Cod

\$37

Warmed Tomato, Olive Tapenade and Torn Basil

Roasted Portobello Napoleon

\$30

Grilled Zucchini, Red Pepper & Tomato Sauce

Split entrees are available (limited to two entrees) for a minimum of 40 guests. Both entrees will be charged at the same rate, whichever selection is higher.

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.



DELI LUNCH

PLATED SANDWICH ENTREES

Include Seasonal Melon & Berry Cup, Potato Chips, Coffee and Tea Service

Assorted Pepsi Soft Drinks & Bottled Water

\$26

BOXED LUNCHES

Include Potato Chips, Whole Seasonal Fruit and a Gourmet Cookie

Assorted Pepsi Soft Drinks & Bottled Water

\$28

Select One

The Galt House Croissant

Smoked Ham, Shaved Turkey, Applewood Smoked Bacon,
American & Swiss Cheeses, Leaf Lettuce, Sliced Tomato and
Garlic Aioli on a Flaky Croissant

Shaved Turkey

Shaved Roasted Turkey, Baby Swiss,
Lettuce, Tomato, Onion, and Herb Mayonnaise on
Toasted Focaccia Bread

Roasted Chicken Caprese

Fresh Mozzarella, Roma Tomatoes, Basil Aioli and
Aged Balsamic Vinegar on Ciabatta Bread

Maple Smoked Ham

Maple Smoked Ham, Baby Swiss Cheese,
Lettuce, Tomato and Garlic Aioli on Herb Ciabatta Bread

Roast Beef & Cheddar Hoagie

Slow Roasted Beef, Cheddar Cheese, Grilled Onions, Piquillo Peppers,
Lettuce, Tomato, and Horseradish Mayonnaise on a
Freshly Baked Hoagie Roll

Chicken Salad Wrap

Roast Chicken Salad with Macerated Raisins, Grapes,
Celery and Toasted Pecans in an Herb Tortilla

SALAD LUNCH ENTREES

Plated Salad Entrees include first course of Seasonal Melon and Berry Cup,

Artisan Rolls with Butter and Coffee and Iced Tea Service

And Chef Choice of Dessert

\$28

Select One

Southwest Cobb Salad

Choice of Grilled Chicken or Salmon
Chopped Romaine, Charred Corn, Black Beans,
Roasted Red Peppers, and Fresh Cilantro
Chipotle Ranch Dressing

The Galt House Salad

Choice of Grilled Chicken or Salmon
Mixed Greens, Marinated Cucumber, Grilled Red Onions,
Tomatoes, Roasted Red Peppers & Marinated Feta Cheese
Green Goddess Dressing

Classic Caesar Salad

Choice of Grilled Chicken or Salmon
Hearts of Romaine, Radicchio, Shaved Parmesan,
Garlic Herb Croutons and Fried Capers
with House Made Caesar Dressing

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RECEPTION HORS D'OEUVRES

Each hors d'oeuvre selection priced per 25 pieces

Grilled Shrimp Skewer , Garlic, Ginger and Sweet Chili Sauce	\$250
Chicken and Waffles , Buttermilk Fried Chicken on Mini Waffles, Warm Maple Syrup	\$150
Crab and Sweet Corn Fritter , Saffron Sauce	\$225
Mini Hamburger Sliders , Toasted Brioche, Remoulade, Cheddar Cheese, Tomato and Pickle	\$150
Marinated Shrimp Ceviche , Avocado, Tomato and Lime	\$225
Grilled Chicken Satays , Sweet Chili Sauce, Soy and Shaved Scallions	\$150
Mini Quiche , Smoked Bacon and Shaved Pecorino	\$250
Hand Pulled Chicken Mole , on Skillet Cornbread, Cotija Cheese and Toasted Pepitas	\$150
Beef Empanadas , Guacamole, Tomato and Cilantro	\$225
Shrimp Cocktail , Succulent Poached Shrimp, Cocktail Sauce and Grilled Lemons	\$250
Vegetable Spring Rolls , Plum Sauce, Toasted Sesame Seeds and Scallions	\$150
Mini Grilled Cheese Sandwiches , Dried Fig Jam	\$150
Chilled Gazpacho Shooters , Avocado and Whipped Crème Fraiche	\$150
Roasted Garlic Hummus Canapés , Fried Chick Peas and Smoked Paprika	\$200
Caprese Skewers , Local Tomatoes, Mozzarella, Basil and Balsamico	\$200
Tomato Jam Crostini , Herbed Goat Cheese and Fennel	\$200
Parmesan and Pink Peppercorn Churros , Olive Oil and Fried Sage	\$200
Bruschetta , Local Tomatoes, Roasted Garlic and Torn Basil on Toasted Crostini	\$200

Butler Passed Hors D'oeuvres

Spicy Tuna Tartare Wonton Cones , Wasabi Tobiko, Bonito Flakes, Daikon Sprouts	\$225
Seared Strip Steak , on Toasted Crostini with Yuzu Butter, Hoisin and Sesame	\$225
Herb Blini Salmon Gravlax , Whipped Crème Fraiche and Dill	\$225
Bacon Wrapped Scallops , Red Onion Marmalade and Fried Parsley	\$225
Lobster Arancini , Roasted Garlic Aioli and Lemon	\$225
Shaved Prosciutto Crostini , Fresh Mozzarella, Basil and Aged Balsamic	\$225
Shaved Prosciutto Crostini , Fresh Mozzarella, Basil and Aged Balsamic	\$225
Vegetable Crudité Cups , Roasted Red Pepper Hummus or House made Green Goddess	\$225
Smoked Salmon , Bagel Crostini, Whipped Cream Cheese and Chives	\$250
Beef Tartare , Herb Crostini, Fried Capers, Lemon and Garlic Aioli	\$250
Butler Attendant	\$100

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RECEPTION SHOWCASE DISPLAYS

Serves 50 guests

International Cheese Display , Import and Domestic Cheeses, Fresh and Dried Fruits, Local Honey, Crackers and Toasted Baguettes	\$500
Antipasto Display , Selection of Cured Italian Meats, Artisanal Cheeses, Marinated Olives, Pepperoncini, Roasted Peppers and Grilled Vegetables, Toasted Baguettes and Grissini	\$600
Vegetable Crudités Display , Seasonal Raw Vegetables, Roasted Red Pepper Hummus, Buttermilk Ranch & Green Goddess Dressings	\$400
Farmers Market Vegetable Display Marinated, Grilled and Roasted Vegetables, Aged Balsamic & Fresh Herbs	\$500
Fruit, Melon and Berry Display Seasonal Fruits with Greek Yogurt Fondue and Local Amber Honey	\$400

CARVING STATIONS

All Carving Stations are served with Warm Cocktail Rolls

Bone in Turkey Breast , Slow Roasted to Perfection, Sage and Black Pepper Aioli (serves approx. 35 guests)	\$250
Drunken Pork Loin , Bourbon Glazed with Apple and Cipollini Onion Marmalade (serves approx. 25 guests)	\$225
Beef Tenderloin , Herb & Garlic Encrusted (serves approx. 15 guests)	\$325
Prime Rib of Beef , Natural Au Jus, Horseradish Cream (serves approx. 40 guests)	\$400
Jack Daniels Glazed Ham , Grilled Pineapple Relish (serves approx. 40 guests)	\$300
Smoked Beef Brisket , House BBQ Sauce and Tobacco Onions (serves approx. 30 guests)	\$300
Black Angus New York Strip Loin , Cabernet Jus (serves approx. 40 guests)	\$475

Chef Attendant required for each Carving Station. Attendant @ \$100 each
One station recommended for every 150 guests.

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RECEPTION STATIONS

Minimum of 25 Guests. Priced per person based on attendance for one hour of service.

Chicken and Waffle Station

Buttermilk Fried Chicken and Belgium Waffles
Warm Maple Syrup, Cinnamon Chantilly Cream
\$16

Bayou Station

Succulent Creole Shrimp, Bacon Lardons & Green Onions
Stone Ground Smoked Cheddar Grits
\$18

Louisville Hot Brown Station

Open faced Bread layered with
Turkey, Ham, Bacon, Tomato and Mushrooms
Smothered in Mornay Sauce
\$16

Fajita Station

Carne Asada and Pollo, Roasted Vegetables,
presented with Flour and Corn Tortillas
Pico de Gallo, Sour Cream, Guacamole, Salsa Verde,
Cheddar Cheese, Jalapenos, Lettuce, Scallions & Olives
\$16

Slider Station

Choice of Two Petite Gourmet Sandwiches
served with Homemade Parmesan and Cracked Pepper Potato Chips
Grilled Angus Beef, Caramelized Onion and Swiss on Sesame Brioche
Marinated and Roasted Portobello Mushroom, Fontina Cheese and Red Pepper Spread on Toasted Brioche
Turkey Burger, Grilled Pineapple, Swiss Ponzu Mayonnaise and Scallions on a Hawaiian Roll
Tomato Bruschetta, Mozzarella, Aged Balsamic and Basil Aioli on Herb Brioche
\$18

Sweet Sensation

An Array of Miniature Cupcakes,
S'more Verrines of Graham Cracker, Mallow & Chocolate
Banana Pudding, Cocoa Nib & Whipped Cream
\$16

Classic Dessert Display

Chef's Bountiful Display of Assorted Cakes,
Pies and Tasty Seasonal Treats
\$18

Stations are designed as small plate enhancements to other hors d'oeuvres displays and stations,

Stations are not intended as a stand-alone meal. A minimum of three stations are required.

Chef Attendant required for each Action Station. One station recommended for every 150 guests.
Attendant @ \$100 each

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ACTION STATIONS

Minimum of 25 Guests. Priced per person based on attendance for one hour of service.

Caesar Salad Action Station

Hearts of Romaine, Garlic Herb Croutons, Shaved Parmigiano-Reggiano Cheese and Fried Capers
tossed to order with Classic Caesar Dressing

\$12

Pasta Action Station

Choice of Two Pastas and Two Sauces

Cheese Stuffed Tortellini, Penne Pasta, Linguine, Strozzapretti or Whole Wheat Penne

Marinara, Spicy Arrabiata, Tuscan Pesto or Alfredo Sauce

Sautéed by chef with choice of Roasted Garlic, Mushrooms, Peppers, Pine Nuts,

Freshly Grated Parmesan or Asiago Cheese, Accompanied with Herb Focaccia

\$16

Enhancements

Add Italian Meatballs \$5 per person

Add Grilled Chicken \$4 per person

Add Succulent Shrimp \$6 per person

Stations are designed as small plate enhancements to other stations, hors d'oeuvres and displays.

Stations are not intended as a standalone meal. A minimum of three stations are required.

Chef Attendant required for each Action Station. One station recommended for every 150 guests.

Attendant @ \$100 each



DINNER BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hour of service.

STEAK HOUSE BUFFET

Select Two Entrees:

Heavy Seared Strip Loin, Armagnac Peppercorn
Pan Roasted Pork Tenderloin, Cognac Grain Mustard
Peppercorn Rubbed Hanger Steak, Red Wine Bordelaise
Grilled Black Angus Sirloin, Argentinean Chimichurri
Herb Crusted Beef Tenderloin, Horseradish Cream (Add \$12)

✓ Portobello Vegetable Napoleon,
Grilled Zucchini, Red Pepper and Roasted Tomato Sauce

Select One Salad

The Wedge
Iceberg Lettuce, Chopped Bacon, Diced Tomatoes, Bleu Cheese,
Green Goddess Dressing

Baby Kale and Arugula
Buratta Cheese, Marinated Local Tomatoes, Little Beets
Herb Balsamic Vinaigrette

Select Three Accompaniments:

Mushrooms roasted with Shishito Peppers and Garlic
Broccoli with Sundried Chilies
Baby Spinach, Roasted Garlic, Tuscan Olive Oil
Macaroni & Cheese with Cheddar, Gruyere and Parmesan
Buttermilk Potato Puree with Herb Butter
Steak Cut Fries, Truffle Salt
Rosemary Roasted Fingerling Potatoes
Artisan Rolls with Butter
Chef's Selection of Assorted Desserts
Fresh Brewed Iced Tea and Coffee, Regular and Decaffeinated
\$68

Enhance your Menu for an Additional \$5 per person per item

Marinated Leg of Lamb, Mint Raita
Herb Crusted Beef Tenderloin, Horseradish Cream (Add \$12)

MEDITERRANEAN BUFFET

Select Two Entrees:

Pan Roasted Halibut, Tomato & Kalamata Tapenade, Torn Oregano
Za'atar Blackened Chicken Breast, Fennel-Citrus Green Tahini Aleppo
Pepper Crusted Strip Loin, Pearl Onions, Caper Pesto
Grilled Salmon, Mouhamara Sauce and Pomegranate

✓ Roasted Vegetable Moussaka, Feta Cheese and Fresh Herbs

Select One Salad

Toasted Grain and Vegetable
Faro, Quinoa, Arugula, Roasted Field Vegetables
Lemon –Thyme Vinaigrette

Field Greens
Shaved Artichokes, Grape Tomatoes, Fennel Citrus
Honey Champagne Vinaigrette

Select Three Accompaniments:

Salt Roasted Fingerling Potatoes, Crème Fraiche and Dill
Baked Soft Polenta, Roma Tomatoes, Fresh Herbs and Feta
Potato Puree, Parmesan Cheese and Olive Oil
Tri Color Cauliflower, Toasted Pine Nuts, Lemon and Herbs
Roasted Ratatouille Vegetables, Fresh Herbs and Greek Olive Oil
Tomato Braised Eggplant, Potatoes, Lemon and Harissa
Sautéed Rapini, Roasted Garlic and Chili Flakes
Artisan Rolls with Butter
Chef's Selection of Assorted Desserts
Fresh Brewed Iced Tea and Coffee, Regular and Decaffeinated
\$62

Enhance your Menu for an Additional \$5 per person per item

Kefta Kabob, Beef and Lamb, Mint Yogurt and Sumac
Braised Chicken, Tomato, Currents, Capers and Smoked Almonds

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ITALIAN BUFFET

Select Two Entrees:

Braised Short Ribs, Cabernet Jus and Pine Nut Gremolata
Parmesan Crusted Chicken Breast, Trebbiano Wine, Cipollini Onions
Pan Roasted Rock Fish, Fennel, Olive and Charred Tomato Fondue
Lasagna Al Forno, Bolognese, Béchamel, Ricotta & Tomato
Herb Marinated and Pan Roasted Chicken, Natural Jus with
Nduja Bean & Corn Salad
✓ Eggplant Parmesan, layered with Roasted Tomato Sauce

Select One Salad

Caprese Salad
Local Tomatoes, Fresh Mozzarella, Torn Basil,
Aged Balsamic, Virgin Olive Oil, and Sea Salt

Baby Kale and Arugula
Buratta Cheese, Marinated Local tomatoes, Little Beets
Balsamic Vinaigrette

Select Three Accompaniments:

Rapini, Roasted Garlic, Lemon and Chili Flakes
Tri-color Cauliflower, Toasted Pine Nuts, Olive Oil & Fresh Herbs
Eggplant Caponata, Fried Capers and Preserved Lemon
Spaghettini Checca, Olive Oil and Torn Basil
Baked Pecorino Polenta, Roasted Tomatoes and Fresh Herbs
Roasted Fingerling Potato, Olive Oil, Parmesan, Fried Rosemary
Roasted Garlic Whipped Potatoes, Herb Butter and Asiago
Caramelized Brussels sprouts, Aged Balsamic and Pomegranate

Garlic Bread Sticks
Chef's Selection of Assorted Desserts
Fresh Brewed Iced Tea and Coffee, Regular and Decaffeinated
\$57

Enhance your Menu for an Additional \$5 per person per item

Grilled Strip Loin, Shaved Artichoke and Roasted Red Pepper Sauce
House made Beef, Veal & Pork Meatballs, Pasta and Herb Marinara

LATIN BUFFET

Select Two Entrees:

Mojo Roasted Chicken Breast, Red Onion Saffron, Cilantro Crème
Cuban Coffee Rubbed Hanger Steak, with
Charred Tomato & Queso Cotija
Pan Roasted Wild Salmon, Tropical Fruit Relish
and Three Herb Chimichurri
Chicken Mole, Oaxacan-style Mole Sauce with
Toasted Pepita and Sesame Seeds

Select One Salad

Southwest Salad
Mixed Greens, Fire Roasted Tomato, Corn & Black Bean Relish
Spicy Cilantro Ranch Dressing

Caesar Salad
Romaine, Corn Bread Croutons, Parmesan & Cracked Black Pepper
Chipotle Caesar Dressing

Select Three Accompaniments:

Congriz, Cuban-style Black Beans and Rice
Home-Style Yucca and Potato Fries, Mojo Grilled Onions
Grilled Chayote Squash, Pepitas and Lime
Mexican Fried Rice prepared with Chorizo, Green Onion
And Roasted Poblano Peppers
Stewed Black Beans, Queso Crème
Grilled Corn, Tajin Mayonnaise, Queso, and Green Onions
Agave Caramelized Root Vegetables, Sweet Pepper & Hatch Chili Oil
Cabbage Slaw, Cilantro-Buttermilk Dressing, with
Pepitas, and Queso Fresco

Soft Flour Tortillas
Chef's Choice of Assorted Desserts
Freshly Brewed Iced Tea and Coffee, regular and Decaffeinated
\$58

Enhance your Menu for an Additional \$5 per person per item

Seared Snapper, Toasted Hazelnut Picada
Adobo Roasted Pork Loin, Salsa Verde and Charred Corn



BBQ BUFFET

Select Two Entrees:

Shaved Brisket, House BBQ Sauce and Carolina Slaw
Char Grilled Marinated Chicken Quarters
Hand Pulled Smoked Pork, Plum Sauce and BBQ Puffs
Peppercorn Salmon, Maple BBQ & Crispy Shallots
Smoked Meatloaf, Sweet & Spicy with Tobacco Onions
✓ Ancient Grain Risotto,
Field Vegetables, Butternut Squash, Fresh Parmesan

Select One Salad

Wedge Salad
Iceberg Lettuce, Bacon, Tomatoes, Bleu Cheese
Green Goddess Dressing

Chopped Vegetable Salad
Grilled Corn, Carrots, Celery, Marinated Red Onions
Green Beans, Grilled Radicchio and Tomatoes
Cherry Vinaigrette

Select Three Accompaniments:

Southern-Style Potato Salad, Stone Mustard and Piquillo
Crispy Brussels Sprouts, Bacon & Balsamic
Molasses Baked Beans
Macaroni & Cheese, Roasted Poblanos and Pepper Jack
Collard Greens, Cipollini Onions and Smoked Bacon
Mashed Potatoes, Brown Butter Gravy
Green Bean Casserole, Corn Bread and Chives
Grilled Corn on the Cob (seasonal)

Warm Yeast Rolls with Butter
Chef's Selection of Assorted Desserts
Fresh Brewed Iced Tea and Coffee, Regular and Decaffeinated
\$51

Enhance your Menu for an Additional \$5 per person per item

BBQ Back Ribs, Kentucky Bourbon BBQ Sauce
Slow Roasted Short Ribs, Ancho Chili and Green Onions

SOUTHERN BUFFET

Select Two Entrees:

Honey Stung Fried Chicken, Pecans & Green Onions
Hand Pulled Chicken Pot Pie, Truffles and Parsley
"Smothered" Pork Chops with
Caramelized Onion Gravy and Forest Mushrooms
Chicken Fried Steak, Pepper Gravy & Onion Marmalade
✓ Garden Vegetable Quiche,
Roasted Red Pepper, Kale and Marinated Feta

Select One Salad

Field Greens
Shaved Artichokes, Grape Tomatoes, Fennel, and Honey
Light Citrus Vinaigrette

Cobb Salad
Chopped Romaine, Bacon, Cheddar Cheese,
Chopped Egg, Diced Tomato
Herb Buttermilk Ranch Dressing

Select Three Accompaniments:

"Hoppin John", Smoked Bacon and Rice
Scalloped Corn, Corn Bread Crust and Herb Butter
Stewed Greens, Vidalia Onions and Ham Hock
Buttermilk Mashed Potatoes, Cracked Pepper
Mac & Cheese, Toasted Bread Crumbs & Parmesan
Glazed Carrots, Caramelized Onions & Maple Syrup
Candies Yams, Crystalized Ginger & Cinnamon

Warm Yeast Rolls with Butter
Chef's Selection of Assorted Desserts
Fresh Brewed Iced Tea and Coffee, Regular and Decaffeinated
\$56

Enhance your Menu for an Additional \$5 per person per item

Blackened Salmon, Charred Green Tomato Chow Chow
Rock Fish baked with Tomatoes & Grilled Scallions



PLATED DINNER

Plated Entrees includes Chef's Selection of Side Accompaniments and Fresh Baked Artisan Rolls with Butter, Coffee and Iced Tea Service.

Salads

Salads (included in menu price)

Chopped Vegetable Salad

Shaved Parmesan, Frisee, Sherry, Extra Virgin Olive Oil

Field Greens,

Shaved Artichokes, Fennel, Citrus, Grape Tomatoes, Honey Champagne Vinaigrette

Composed Wedge

Iceberg Lettuce, Radish, Grape Tomato, Bacon, Bleu Cheese, Goddess Dressing

Enhancement additional \$3 per person

Melon Salad

Arugula, Prosciutto, Burrata Cheese, Shaved Fennel, Lemon Verbena

Local Tomato Salad

Marinated Burrata, Pickled Red Onion, Shaved Artichoke, Aged Balsamic and Olive Oil

Grilled Asparagus Salad

Frisee, Toasted Pine Nuts, Pecorino, Sundried Cherries, Lemon Aioli

Entrées

Braised Short Ribs, Whipped Sweet Potatoes, Velvet Chili Sauce, Root Vegetables and Scallions \$48

Grilled Striploin, Celery Root Puree, Pistachio Gremolata, Rainbow Chard and Shallots \$52

Peppercorn Crusted Tenderloin, Buttermilk Mashed Potatoes, Asparagus, Tomato Chutney and Bordelaise \$62

Pan Roasted Halibut, Shaved Fennel, Castelvetro Olives, Eggplant Caponata, Charred Tomato Fondue \$60

Grilled Salmon, Creamy Corn Polenta, Grilled Barbeque Onion, Asparagus, Cherry Tomatoes and Chive Oil \$55

Pan Roasted Chicken Breast, Charred Corn Tamale, Green Mole Sauce, Jicama and Queso \$48

Marinated Amish Chicken, Tabbouleh-style Wild Rice, Currants, Citrus Bok Choy, Chermoula, and Charred Lemons \$49

Seared Pork Chop, Forbidden Rice, Dried Cherry, Wilted Escarole, Prosciutto, and Apple Butter \$52

Split entrees are available (limited to 2 entrees) for a minimum of 40 guests. Both entrees will be charged at the same rate, whichever selection is higher.

Dual Entrees

Peppercorn Crusted Beef Tenderloin and Grilled Shrimp, Buttermilk Whipped Potatoes, Asparagus and Tomato Chutney \$67

Pan Roasted Halibut and Seared Amish Chicken Breast, Toasted Couscous, Eggplant Caponata, and Charred Tomato Fondue \$67

Blackened Salmon with Shrimp & Grits, Charred Green Tomato Chow and Tobacco Onions \$68

Deconstructed Paella, Seared Halibut, Clam, Lobster Nage, and Short Grain Rice \$65

Grilled Beef Filet paired with Seared Chicken Breast, Buttermilk Whipped Potatoes, Haricot Verts, and Red Wine Sauce \$65

Desserts

Desserts (included in menu price)

Italian Cream Cake, Espresso

Chocolate Cheesecake, Strawberries and Chantilly

Raspberry Swirl Cheesecake, Raspberry Coulis

Velvet Mousse, Coco Coffee Bean & White Chocolate

Derby Pie, Caramel Sauce and Whipped Cream

Dessert Enhancement \$2.00 additional per person

Chocolate Tart, Seasonal Berries and Chantilly

Red Velvet Shotgun, Cream Cheese and Mint

Triple Chocolate Cake, Brandy Infused Strawberries

Pre -Set Selection of 2 House Desserts Alternating

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BANQUET BAR

Minimum of 30 guests is required for package bars.

HOST PACKAGE BAR

Unlimited Consumption of Cocktails, Wines
Domestic Beer, Import Beer and Soft Drinks

Signature Brands

First Hour \$18 per person
Each Additional Hour or part thereof \$12 per person

Deluxe Brands

First Hour \$20 per person
Each Additional Hour or part thereof \$14 per person

Premium Brands

First Hour \$22 per person
Each Additional Hour or part thereof \$16 per person

HOST BEER & WINE PACKAGE BAR

Unlimited Consumption of Signature Wine,
Domestic Beer, Import Beer and Soft Drinks

First Hour \$15 per person
Each Additional Hour or part thereof \$10 per person

HOST CONSUMPTION BAR

Signature Cocktail	\$ 7.50 per drink
Deluxe Cocktail.	\$ 8.50 per drink
Premium Cocktail	\$ 9.50 per drink
Cordials	\$12.00 per drink
Domestic Beer	\$ 5.50 each
Import Beer	\$ 6.50 each
Local Craft Beer	\$ 8.00 each
House Wine	\$ 7.50 per glass
House Wine	\$35.00 per bottle
Deluxe Wine	\$10.50 per glass
Deluxe Wine	\$50.00 per bottle
Soft Drink	\$ 4.00 each
Bottled Water	\$ 4.00 each

WE PROUDLY SERVE THE FOLLOWING BRANDS...

	SIGNATURE BAR	DELUXE BAR	PREMIUM BAR
Bourbon	Evan Williams	Larceny	Woodford Reserve
Scotch	Dewar's White Label	Johnny Walker Red	Chivas Regal
Gin	Bombay	Beefeater	Bombay Sapphire
Rum	Bacardi	Mount Gay	Appleton Estate
Vodka	Deep Eddy	Absolute	Grey Goose
Tequila	Jose Cuervo	1800	Patron Silver
DOMESTIC BEER	IMPORT BEER	HOUSE/PREMIUM WINE	
Bud Light	Corona Extra	Chardonnay	
Miller Light	Heineken	Pinot Grigio	
Budweiser	Sam Adams Boson Lager	Moscato	
Coors Light		Merlot	
Michelob Ultra	LOCAL CRAFT BEER	Cabernet Sauvignon	
	West Sixth IPA	Pinot Noir	
	West Sixth Amber Ale		
	West Sixth Lemongrass		
	West Sixth American Wheat		
	West Sixth Half bite IPA		

BARTENDER

First four hour period \$150 each
Each additional hour or part thereof \$50 each

CASHIER

\$25 each / per hour
Minimum of 4 hours

Each Host Bar serves 75 people. One Cashier per 75 people required.

Each Cash Bar serves 100 people. One Cashier per 100 people required.



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