

BREAKFAST

We politely request a minimum of 12 guests for hot breakfast buffets. A set-up fee of \$100 will be applied to all hot breakfast buffets fewer than 12 quests. Pricing is per guest unless otherwise noted.

BREAKFAST PACKAGES

LEXINGTON CONTINENTAL / \$18

selection of muffins, plain and everything bagels seasonal whole fruit or fresh sliced melon Greek yogurt with house fruit and nut granola orange juice, fresh brewed coffee, tea

LOCKBOX BREAKFAST / \$24

scrambled eggs

French toast or pancakes

Weisenberger grits or skillet potatoes

hickory smoked bacon or breakfast sausage

hand-cut seasonal fruit

orange juice, fresh brewed coffee, tea

LOCKBOX BRUNCH / \$32

scrambled eggs

crispy fried chicken, buttermilk biscuits

Weisenberger grits or skillet potatoes

hickory smoked bacon or breakfast sausage

seasonal French toast casserole

hand-cut seasonal fruit

assortment of muffins, plain and everything bagels orange juice, fresh brewed coffee, tea

HOT BREAKFAST / \$28

scrambled eggs

French toast or pancakes

Weisenberger grits or skillet potatoes

hickory smoked bacon or breakfast sausage

hand-cut seasonal fruit, parfait bar of Greek yogurt, house fruit and nut granola, honey, berries

selection of banana walnut loaves, muffins, plain and everything orange juice, fresh brewed coffee, tea

BOXED BREAKFAST TO-GO / \$14

egg and cheese sandwich on choice of buttermilk biscuit or brioche roll

whole fruit, bottled spring water, fresh brewed coffee or tea / add hickory smoked bacon or breakfast sausage for \$3

BREAKFAST ENHANCEMENTS

PARFAIT BAR / \$6

Greek yogurt, house fruit and nut granola, honey, berries

STEEL CUT OATMEAL / \$5

brown sugar streusel, almonds, dried berries

SEASONAL SLICED FRUIT / \$4

SCRAMBLED EGGS / \$5

BUTTERMILK PANCAKES OR FRENCH TOAST / \$5

whipped sorghum butter, maple syrup

SCRATCH BISCUITS AND SAUSAGE GRAVY / \$5

AVOCADO TOAST / \$6

SMOKED SALMON PLATTER / \$10

cold smoked salmon, scallion cream cheese, capers, red onion, tomatoes, hard eggs, served with plain and everything bagels

HICKORY SMOKED BACON OR BREAKFAST SAUSAGE / \$5

OMELETS AS YOU LIKE / \$12

whole eggs or whites with a choice of seasonal vegetables, cheeses, breakfast sausage, smoked bacon, ham

WAFFLE BAR / \$12

fresh berries and fruit, spiced pecans, chocolate chips, vanilla whip, whipped sorghum butter, maple syrup

FRESH FROM THE KITCHEN BREADS / \$5

selection of seasonal muffins, banana nut loaves, assorted mini danishes





DAYTIME MEETING MENUS

Served with bottled spring water. Priced per guest unless otherwise noted. Served for 2 hours.

MILK AND COOKIES / \$8

assorted house cookies, served with nonfat or whole milk

REFUEL / \$9

granola bars, whole fruit, spiced almonds

REFRESH / \$9

seasonal vegetable crudites, black-eyed pea hummus, buttermilk dressing, toasted bread

SOUTHERN COMFORT / \$12

pimento cheese and pepper jelly, fresh veggies, pickles, assorted crackers, buttermilk biscuits

CRUNCH / \$12

cheese straws, buttered popcorn, house snack mix, spiced mixed nuts

LOCKBOX CHEESE BREAK / \$12

selection of local and artisanal cheeses, seasonal mostarda, dried mission figs and apricots, spiced almonds, toasted baguette

INDULGE / \$18

caramel corn, cookies, candied spiced pecans, two local beers (substitute Ale-8-One for \$14)

BEVERAGES

served for 8 hours

OPTION ONE / \$6

regular and decaffeinated coffee, hot tea

OPTION TWO / \$9

regular and decaffeinated coffee, hot tea, bottled water

OPTION THREE / \$12

regular and decaffeinated coffee, hot tea, soft drinks, bottled water

OPTION FOUR / \$13

regular and decaffeinated coffee, hot tea, soft drinks, bottled still, sparkling water

LOCAL AND HOUSE BEVERAGES

ALE-8-ONE / \$3
GINGER BASIL SODA / \$3
SEASONAL LEMONADE OR ICED TEA / \$3





WORKING LUNCH BUFFETS

Served with coffee and tea. We politely request a minimum of 12 guests for hot lunch buffets. A set-up fee of \$100 will be applied to all buffets fewer than 12 guests. Pricing is per guest unless otherwise noted.

LUNCH PACKAGES

SOUP AND SALAD LIGHT LUNCH / \$22

choice of two seasonal soups
mixed lettuces and chopped romaine salad
fresh vegetables, cheese, herb croutons,
two scratch dressings
choice of grilled chicken or seared farmed salmon
assorted desserts

LOCKBOX LUNCH / \$26

mixed lettuces and chopped romaine salad fresh vegetables, cheese, herb croutons, two scratch dressings

choice of two: Lockbox pimento cheese, roast chicken salad, smoked catfish rillettes, OR assorted deli meats variety of breads, cheddar, provolone, house pickles assorted desserts

DELI SANDWICHES / \$21 plattered, \$22 boxed

choose two sandwiches; served with whole fruit, assorted chips, cookies, bottled water

/ add \$2 for three sandwich options

Turkey Breast cranberry mostarda, herb mayo, brie, arugula on a hard roll

Char-grilled Broccoli stewed peppers, goat cheese, capers on a crusty baguette

Roast Beef roasted poblano, garlic aioli, havarti, peppery greens on a hard roll

Pimento Cheese Broadbent bacon, bread and butter pickles on white

Roast Chicken Salad celery, apples, swiss, walnuts on wheat

LUNCH BUFFET ENHANCEMENTS

LOCKBOX PIMENTO CHEESE OR BLACK-EYED PEA HUMMUS / \$6

seasonal veggies, crackers

ROAST CHICKEN SALAD / \$6

celery, tart apples, swiss, walnuts

SMOKED CATFISH RILLETTES / \$6

house pickles, Crystal hot sauce, toasted bread, crackers

FINGERLING POTATO SALAD / \$4 SEASONAL PASTA SALAD / \$4





SPRING SIT-DOWN LUNCH

Served with artisan bread, coffee, and iced tea.

SOUPS

Chilled Pea Soup crema, mint Carrot Soup golden raisins, cashews, curried yogurt Spring Onion Soup bacon jam, brioche

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Cauliflower Salad cucumber, yogurt, fresh herbs

ENTRÉES

Toasted Grains 'Risotto' spring vegetables, arugula, radish Roasted Cauliflower golden raisins, cashews, yogurt Chickpea Panisse asparagus, stewed peppers, onion gravy Market Fish black-eyed peas, creole aioli, charred citrus Roasted Chicken Breast lentils, sweet corn, lemon herb veloute

Smoked Pork Loin butter beans, green tomato jam, natural jus

NY Steak confit potatoes, field mushrooms, salsa verde

Strawberry Shortcake sweet cream whip Flourless Chocolate Cake espresso ice cream, hazelnut crumble

Vanilla Puddin' Cake buttermilk ice cream, Luxardo cherries **Hummingbird Cake** cream cheese icing, toasted coconut

DESSERTS

PRICING AND OPTIONS

OPTION ONE Choice of one soup or Choice of two soups salad, one entrée. one dessert

OPTION TWO or salads, two entrées, two desserts \$35 per person



\$28 per person



SPRING LUNCH BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 12 guests.

SOUPS

Carrot Soup golden raisins, cashews, curried yogurt **Spring Onion Soup** bacon brioche croutons

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, cornbread crouton,

Cauliflower Salad cucumber, yogurt, fresh herbs

ENTRÉES

Toasted Grains 'Risotto' spring vegetables, arugula, radish Spring Vegetable Penne sweet peas, sherry, wild mushrooms

Roasted Chicken Breast lentils, melted leeks, asparagus Smoked Pork Loin butter beans, english peas, country ham, natural jus

Slow Roasted Beef Brisket new potatoes, roasted onions, crimini mushrooms, salsa verde

DESSERTS

Strawberry Shortcake sweet cream whip Flourless Chocolate Cake espresso whip, hazelnut crumble

Vanilla Puddin' Cake buttermilk whip, Luxardo cherries **Hummingbird Cake** cream cheese icing, toasted coconut

SIDE ENHANCEMENTS

additional \$3 per person

Braised Greens Herb Roasted Fingerling Potatoes Roasted Asparagus Weisenberger Grits

PRICING AND OPTIONS

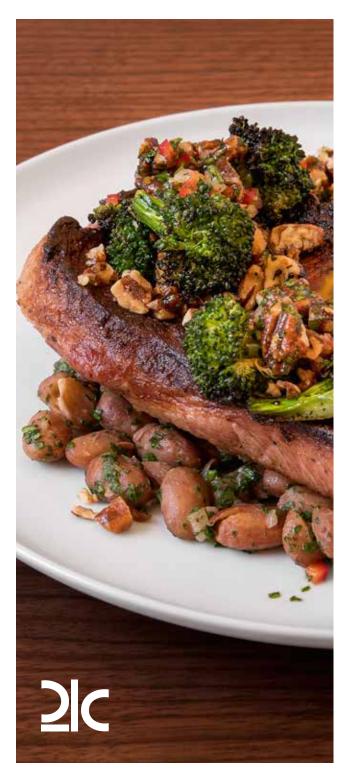
OPTION ONE

salad, one entrée, one dessert \$32 per person

OPTION TWO

Choice of one soup or Choice of two soups or salads, two entrées, two desserts \$38 per person





SPRING SIT-DOWN DINNER

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

Chilled Pea Soup country ham, crema, mint
Carrot Soup golden raisins, cashews, curried yogurt
Spring Onion Soup bacon jam, toasted brioche
White Bean and Kale Soup green garlic, fennel sausage

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, cornbread crouton, benne seed

Cauliflower Salad cucumber, yogurt, fresh herbs **Roasted Beets** strawberries, cracked hazelnuts, bleu cheese

ENTRÉES

Toasted Grains 'Risotto' spring vegetables, arugula, radish Roasted Cauliflower golden raisins, cashews, yogurt Chickpea Panisse asparagus, stewed peppers, onion gravy Market Fish wilted kale, white beans, local tomato jam Roasted Chicken Breast lentils, sweet corn, lemon herb veloute

Smoked Bone-In Pork Chop butter beans, yellow squash, natural jus

NY Steak confit potatoes, field mushrooms, salsa verde Braised Pork Shank grits, haricots verts, romesco Braised Beef buttermilk potatoes, roasted onions, horseradish

DESSERTS

Strawberry Shortcake sweet cream whip **Flourless Chocolate Cake** espresso ice cream, hazelnut crumble

Vanilla Puddin' Cake buttermilk ice cream, Luxardo cherries Hummingbird Cake cream cheese icing, toasted coconut Lemon Custard Pie toasted fluff

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, two entrées, one dessert \$60 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts \$65 per person

OPTION THREE

Choice of two soups or salads, three entrées, two desserts \$70 per person





SPRING DINNER BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 12 guests.

SOUPS

Chilled Pea Soup crema, mint

Carrot Soup golden raisins, cashews, curried yogurt

Spring Onion Soup bacon brioche crouton

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Cauliflower Salad cucumber, yogurt, fresh herbs

ENTRÉES

Toasted Grains 'Risotto' spring vegetables, arugula, radish Roasted Cauliflower golden raisins, cashews, yogurt Chickpea Panisse asparagus, stewed peppers, onion gravy

Market Fish black-eyed peas, creole aioli, charred citrus Roasted Chicken Breast lentils, cabbage, lemon herb veloute

Smoked Pork Loin butter beans, green tomato jam, natural jus

Braised Beef Brisket confit potatoes, field mushrooms, salsa verde

DESSERTS

Strawberry Shortcake sweet cream whip Flourless Chocolate Cake espresso whip, hazelnut crumble

Vanilla Puddin' Cake buttermilk whip, Luxardo cherries Hummingbird Cake cream cheese icing, toasted coconut Lemon Custard Pie toasted fluff

SIDE ENHANCEMENTS

additional \$5 per side

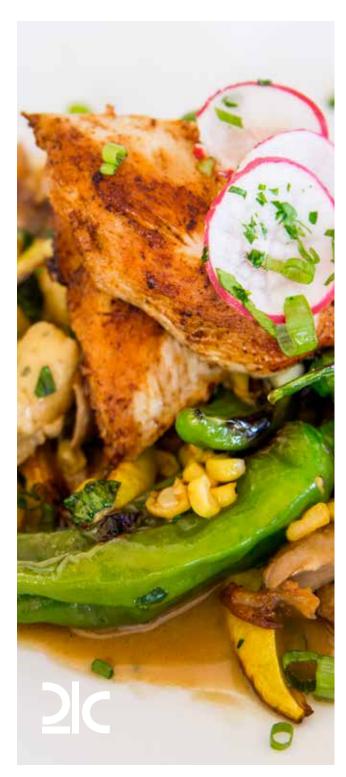
Braised Greens Herb Roasted Fingerling Potatoes Roasted Asparagus Weisenberger Grits

PRICING AND OPTIONS

OPTION ONE OPTION TWO

Choice of one soup or salad, two entrées, one dessert \$60 per person Choice of two soups or salads, two entrées, two desserts \$65 per person





SUMMER SIT-DOWN LUNCH

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

Roasted Tomato Bisque fried biscuit crouton, buttermilk Local Tomato and Cucumber Gazpacho basil, pickled shrimp

Sweet Corn Soup spring onion, bacon, crème fraîche

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, cornbread crouton, radish

Heirloom Tomatoes watermelon, feta, chili-lime vinaigrette **Spinach Salad** strawberry, rye crouton, lemon dressing

ENTRÉES

Toasted Grains 'Risotto' summer vegetables, arugula, benne seed

Roasted Cauliflower golden raisins, cashews, yogurt **Chickpea Panisse** marinated cucumber, stewed peppers, tomato gravy

Market Fish wilted kale, white beans, local tomato jam Roasted Chicken Breast lentils, sweet corn, lemon herb veloute

Smoked Pork Loin butter beans, summer squash, natural jus

NY Steak confit potatoes, field mushrooms, salsa verde

DESSERTS

Mixed Berry Cobbler buttermilk ice cream, chocolate shards

Vanilla Puddin' Cake buttermilk ice cream, Luxardo cherries

Chocolate Mousse peanut butter ice cream, cookie crumble, cinnamon whip

Lemon Blueberry Cake cream cheese icing, streusel

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert \$28 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts \$35 per person





SUMMER LUNCH BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 12 guests.

SOUPS

Roasted Tomato Bisque fried biscuit crouton, buttermilk Sweet Corn Soup spring onion, bacon, crème fraîche

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Spinach Salad strawberry, rye crouton, lemon dressing

ENTRÉES

Toasted Grains 'Risotto' summer vegetables, arugula,

Summer Penne Pasta stewed tomatoes, eggplant, summer squash

Roasted Chicken Breast lentils, sweet corn, cherry tomatoes

Smoked Pork Loin butter beans, summer squash, country ham, natural jus

Slow Roasted Beef Brisket new potatoes, roasted onions, crimini mushrooms, salsa verde

Market Fish wilted kale, white beans, local tomato jam

DESSERTS

Mixed Berry Cobbler buttermilk whip, chocolate shards Vanilla Puddin' Cake buttermilk whip, Luxardo cherries Chocolate Mousse peanut butter whip, cookie crumble **Lemon Blueberry Cake** cream cheese icing, streusel

SIDE ENHANCEMENTS

additional \$3 per person

Braised Greens Herb Roasted Fingerling Potatoes Weisenberger Grits

PRICING AND OPTIONS

OPTION ONE

salad, one entrée, one dessert \$28 per person

OPTION TWO

Choice of one soup or Choice of two soups or salads, two entrées, two desserts \$35 per person





SUMMER SIT-DOWN DINNER

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

Roasted Tomato Bisque fried biscuit crouton, buttermilk Local Tomato and Cucumber Gazpacho basil, pickled shrimp

Sweet Corn Soup spring onion, bacon, crème fraîche **Spring Onion Soup** bacon jam, brioche

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Heirloom Tomatoes watermelon, feta, chili-lime vinaigrette **Spinach Salad** strawberry, rye crouton, lemon dressing

ENTRÉES

Toasted Grains 'Risotto' summer vegetables, arugula, radish

Roasted Cauliflower golden raisins, cashews, yogurt **Chickpea Panisse** broccoli, stewed peppers, onion gravy

Market Fish wilted kale, white beans, local tomato jam Roasted Chicken Breast lentils, sweet corn, lemon herb veloute

Smoked Bone-In Pork Chop butter beans, summer squash, natural jus

NY Steak confit potatoes, field mushrooms, salsa verde Braised Pork Shank grits, green pole beans, romesco Braised Beef buttermilk potatoes, roasted onions, horseradish

DESSERTS

Mixed Berry Cobbler buttermilk ice cream, chocolate shards

Vanilla Puddin' Cake buttermilk ice cream, Luxardo cherries

Chocolate Mousse peanut butter ice cream, cookie crumble, cinnamon whip

Lemon Blueberry Cake cream cheese icing, streusel **Bourbon Peach Crisp** cinnamon ice cream

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, two entrées, one dessert \$60 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts \$65 per person

OPTION THREE

Choice of two soups or salads, three entrées, two desserts \$70 per person





SUMMER DINNER BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 12 quests.

SOUPS

Roasted Tomato Bisque fried biscuit crouton, buttermilk Local Tomato and Cucumber Gazpacho basil, Spanish olive oil

Sweet Corn Soup spring onion, bacon, crème fraîche

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Spinach Salad strawberry, rye crouton, lemon dressing

ENTRÉES

Toasted Grains 'Risotto' summer vegetables, arugula, radish

Roasted Cauliflower golden raisins, cashews, curried yogurt, beluga lentils

Chickpea Panisse marinated cucumber, stewed peppers, tomato gravy

Market Fish wilted kale, white beans, local tomato jam Roasted Chicken Breast lentils, sweet corn, lemon herb veloute

Smoked Pork Loin butter beans, summer squash,

Braised Beef Brisket confit potatoes, field mushrooms, salsa verde

DESSERTS

Mixed Berry Cobbler buttermilk whip, chocolate shards Vanilla Puddin' Cake buttermilk whip, Luxardo cherries Chocolate Mousse peanut butter whip, cookie crumble Lemon Blueberry Cake cream cheese icing, streusel Bourbon Peach Crisp cinnamon whip

SIDE ENHANCEMENTS

additional \$5 per side

Braised Greens Herb Roasted Fingerling Potatoes Stewed Pole Beans Weisenberger Grits

PRICING AND OPTIONS

OPTION TWO OPTION ONE

salad, one entrée, one dessert \$60 per person

Choice of one soup or Choice of two soups or salads, two entrées, two desserts \$65 per person





AUTUMN SIT-DOWN LUNCH

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

Butternut Squash Soup spiced pepitas, crème fraîche **Forest Mushroom Soup** crème fraîche, preserved lemon **Carrot Soup** golden raisins, cashews, curried yogurt

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Cauliflower Salad cucumber, yogurt, fresh herbs **Roasted Broccoli Salad** anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' autumn vegetables, arugula, radish

Roasted Cauliflower golden raisins, cashews, curried yogurt, beluga lentils

Chickpea Panisse broccoli rabe, stewed peppers, mushroom gravy

Market Fish black-eyed peas, creole aioli, charred citrus Roasted Chicken Breast buckwheat, roasted apples, lemon herb veloute

Smoked Pork Loin butter beans, cranberry mostarda, natural jus

Braised Pork Shank grits, pole beans, romesco
NY Steak confit potatoes, field mushrooms, worcestershire
Braised Beef buttermilk potatoes, roasted onions,
horseradish

DESSERTS

Flourless Chocolate Cake espresso ice cream, hazelnut crumble

Vanilla Puddin' Cake buttermilk ice cream, Luxardo cherries Chocolate Mousse peanut butter ice cream, cookie crumble, cinnamon whip

Apple Crisp vanilla ice cream

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert \$28 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts \$35 per person





AUTUMN LUNCH BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for hot lunch buffets. A set-up fee of \$100 will be applied to all hot lunch buffets fewer than 12 guests.

SOUPS

Butternut Squash Soup spiced pepitas, crème fraîche **Forest Mushroom Soup** crème fraîche, preserved lemon

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens Salad buttermilk dressing, cornbread croutons, radish

Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' autumn vegetables, arugula, radish

Autumn Penne Pasta wild mushrooms, cauliflower, sherry **Roasted Chicken Breast** buckwheat, butternut squash, Brussels sprouts

Smoked Pork Loin butter beans, country ham, sweet potatoes, natural jus

Slow Roasted Beef Brisket buttermilk potatoes, roasted cipollini onions, horseradish

Market Fish black-eyed peas, creole aioli, charred citrus

DESSERTS

Flourless Chocolate Cake espresso whip, hazelnut crumble

Vanilla Puddin' Cake buttermilk whip, Luxardo cherries Chocolate Mousse peanut butter whip, cookie crumble Apple Crisp sweet cream whip

SIDE ENHANCEMENTS

additional \$3 per person

Braised Greens Herb Roasted Fingerling Potatoes Whipped Sweet Potatoes Crispy Brussels Sprouts

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert \$32 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts \$38 per person





AUTUMN SIT-DOWN DINNER

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

Butternut Squash Soup spiced pepitas, crème fraîche Forest Mushroom Soup crème fraîche, preserved lemon Cauliflower Soup white grapes, almonds Carrot Soup golden raisins, cashews, curried yogurt

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Cauliflower Salad cucumber, yogurt, fresh herbs **Roasted Broccoli Salad** anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' autumn vegetables, arugula, radish

Roasted Cauliflower golden raisins, cashews, yogurt **Chickpea Panisse** broccoli rabe, stewed peppers, mushroom gravy

Market Fish black-eyed peas, creole aioli, charred citrus Roasted Chicken Breast buckwheat, Brussels sprouts, lemon herb veloute

Smoked Pork Loin butter beans, cranberry mostarda, natural jus

Braised Pork Shank grits, pole beans, romesco
NY Steak confit potatoes, field mushrooms, worcestershire
Braised Beef buttermilk potatoes, roasted onions,
horseradish

DESSERTS

Flourless Chocolate Cake espresso ice cream, hazelnut crumble

Vanilla Puddin' Cake buttermilk ice cream, Luxardo cherries

Chocolate Mousse peanut butter ice cream, cookie crumble, cinnamon whip

Apple Crisp vanilla ice cream

Italian Cream Cake cream cheese icing, toasted pecans

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, two entrées, one dessert \$60 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts \$65 per person

OPTION THREE

Choice of two soups or salads, three entrées, two desserts \$70 per person





AUTUMN DINNER BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 12 guests.

SOUPS

Butternut Squash Soup spiced pepitas, crème fraîche **Forest Mushroom Soup** crème fraîche, preserved lemon **Carrot Soup** golden raisins, cashews, curried yogurt

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Cauliflower Salad cucumber, yogurt, fresh herbs **Roasted Broccoli Salad** anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' autumn vegetables, arugula, radish

Roasted Cauliflower golden raisins, cashews, yogurt **Chickpea Panisse** broccoli rabe, stewed peppers, mushroom gravy

Market Fish black-eyed peas, creole aioli, charred citrus **Roasted Chicken Breast** buckwheat, roasted apples, lemon herb veloute

Smoked Pork Loin butter beans, cranberry mostarda, natural jus

Braised Pork Shank grits, pole beans, romesco **Braised Beef** buttermilk potatoes, roasted onions, horseradish

DESSERTS

Flourless Chocolate Cake espresso whip, hazelnut crumble

Vanilla Puddin' Cake buttermilk whip, Luxardo cherries Apple Crisp sweet cream whip Italian Cream Cake cream cheese icing, toasted pecans

SIDE ENHANCEMENTS

additional \$5 per side

Braised Greens Herb Roasted Fingerling Potatoes Whipped Sweet Potatoes Crispy Brussels Sprouts

PRICING AND OPTIONS

OPTION ONE OPTION TWO

Choice of one soup or salad, two entrées, one dessert \$60 per person

Choice of two soups or salads, two entrées, two desserts \$65 per person





WINTER SIT-DOWN LUNCH

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

White Bean and Kale Soup fennel sausage, fresh herbs Forest Mushroom Soup crème fraîche, preserved lemon Cauliflower Soup white grapes, almonds

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Roasted Beets charred citrus, hazelnuts, bleu cheese Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' winter squash, arugula, radish Roasted Cauliflower golden raisins, cashews, yogurt **Chickpea Panisse** broccoli rabe, stewed peppers, mushroom gravy

Market Fish black-eyed peas, creole aioli, charred citrus Roasted Chicken Breast buckwheat, roasted apples. lemon herb veloute

Smoked Pork Loin butter beans, cranberry mostarda, natural jus

Braised Pork Shank grits, Brussels sprouts, romesco NY Steak confit potatoes, field mushrooms, worcestershire Braised Beef buttermilk potatoes, roasted onions, horseradish

DESSERTS

Flourless Chocolate Cake espresso ice cream, hazelnut crumble

Apple Crisp vanilla ice cream

Vanilla Puddin' Cake buttermilk ice cream, Luxardo cherries Sweet Potato Crisp toasted fluff, candied pecans

PRICING AND OPTIONS

OPTION TWO OPTION ONE

salad, one entrée, one dessert \$28 per person

Choice of one soup or Choice of two soups or salads, two entrées, two desserts \$35 per person





WINTER LUNCH BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 12 guests.

SOUPS

White Bean and Kale Soup fennel sausage, fresh herbs Winter Squash Soup golden raisins, pecans, crème fraîche

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens Salad buttermilk dressing, cornbread croutons, radish

Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' winter squash, arugula, radish Winter Penne Pasta wild mushrooms, cauliflower, sherry Market Fish black-eyed peas, creoli aioli, charred citrus Roast Chicken Breast buckwheat, melted leeks, Brussels sprouts

Smoked Pork Loin butter beans, country ham, sweet potatoes, natural jus

Slow Roasted Beef Brisket buttermilk potatoes, roasted cipollini onions, horseradish

DESSERTS

Flourless Chocolate Cake espresso whip, hazelnut crumble

Apple Crisp sweet cream whip

Vanilla Puddin' Cake buttermilk whip, Luxardo cherries

Sweet Potato Crisp toasted fluff, candied pecans

SIDE ENHANCEMENTS

additional \$3 per person

Braised Greens Herb Roasted Fingerling Potatoes Crispy Brussels Sprouts Weisenberger Grits

PRICING AND OPTIONS

OPTION ONE OPTION TWO

Choice of one soup or salad, one entrée, one dessert \$32 per person

Choice of two soups or salads, two entrées, two desserts \$38 per person





WINTER SIT-DOWN DINNER

Served with assorted artisan rolls, coffee, and iced tea.

SOUPS

White Bean and Kale Soup fennel sausage, fresh herbs Forest Mushroom Soup crème fraîche, preserved lemon Cauliflower Soup white grapes, almonds Celeriac Soup pear, dill crema, pumpernickel crouton

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Roasted Beets charred citrus, hazelnuts, bleu cheese Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' winter squash, arugula, radish **Roasted Cauliflower** golden raisins, cashews, yogurt **Chickpea Panisse** charred broccoli, stewed peppers, mushroom gravy

Market Fish black-eyed peas, creole aioli, charred citrus Roasted Chicken Breast buckwheat, roasted apples, lemon herb veloute

Smoked Pork Loin butter beans, cranberry mostarda, natural jus

Braised Pork Shank grits, Brussels sprouts, romesco
NY Streak confit potatoes, field mushrooms, worcestershire
Braised Beef buttermilk potatoes, roasted onions,
horseradish

DESSERTS

Flourless Chocolate Cake espresso ice cream, hazelnut crumble

Apple Crisp vanilla ice cream

Vanilla Puddin' Cake buttermilk ice cream,
Luxardo cherries

Sweet Potato Crisp toasted fluff, candied pecans **Triple Chocolate Cake** mocha buttercream, chocolate shards

PRICING AND OPTIONS

OPTION ONE

Choice of one soup or salad, two entrées, one dessert \$60 per person

OPTION TWO

Choice of two soups or salads, two entrées, two desserts \$65 per person

OPTION THREE

Choice of two soups or salads, three entrées, two desserts \$70 per person



167 West Main Street, Lexington, Kentucky 40507 859.899.8600 21cLexington.com All pricing is subject to a 24% service fee and 6% KY state sales tax.



WINTER DINNER BUFFET

Served with assorted artisan rolls, coffee, and iced tea. We politely request a minimum of 12 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 12 guests.

SOUPS

White Bean and Kale Soup fennel sausage, fresh herbs Forest Mushroom Soup crème fraîche, preserved lemon Cauliflower Soup curried yogurt, almonds

SALADS

Local Mixed Lettuces feta, sorghum-lime vinaigrette, spiced pecans

Collard Greens buttermilk dressing, radish, cornbread crouton

Roasted Broccoli Salad anchovy dressing, Grana Padano, breadcrumbs

ENTRÉES

Toasted Grains 'Risotto' winter squash, arugula, radish **Roasted Cauliflower** golden raisins, cashews, curried yogurt, beluga lentils

Chickpea Panisse charred broccoli, stewed peppers, mushroom gravy

Market Fish black-eyed peas, creole aioli, charred citrus Roasted Chicken Breast buckwheat, roasted apples, lemon herb veloute

Smoked Pork Loin butter beans, cranberry mostarda, natural jus

Braised Pork Shank grits, Brussels sprouts, romesco **Braised Beef** buttermilk potatoes, roasted onions, horseradish

DESSERTS

Flourless Chocolate Cake espresso whip, hazelnut crumble

Apple Crisp sweet cream whip

Vanilla Puddin' Cake buttermilk whip, Luxardo cherries Sweet Potato Crisp toasted fluff, candied pecans Triple Chocolate Cake mocha buttercream, chocolate shards

SIDE ENHANCEMENTS

additional \$5 per side

Braised Greens Herb Roasted Fingerling Potatoes Crispy Brussels Sprouts Weisenberger Grits

PRICING AND OPTIONS

OPTION ONE OPTION TWO

Choice of one soup or salad, two entrées, one dessert \$60 per person Choice of two soups or salads, two entrées, two desserts \$65 per person





RECEPTION CANAPÉS

Choose three canapes at \$14 per guest or four canapes at \$16 per guest, passed for up to 45 minutes.

HOT

Creole BBQ Shrimp and Grits Smoked Pork Belly on a Stick sorghum, chile Griddled Pimento Cheese Sandwich bacon jam or tomato jam

Crispy Chicken n' Biscuit bread and butter pickles Scallion Hushpuppies local honey, thyme Goat Cheese Profiteroles local mushrooms Fried Catfish Po Bite smoked paprika remoulade, butter grilled brioche hoagie

COLD

Steak Tartare on crispy brioche
Pickled Shrimp avocado, bacon
Wild Mushroom Pate red onion marmalade on
crispy brioche
Assorted Bruschetta seasonal ingredients
Shuckman's Smoked Salmon benedictine, pumpernickel
Country Ham and Pimento Cheese Biscuits
Marinated Mozzarella Skewers sundried tomato, basil,
balsamic



STATIONED SNACKS

Stationed for up to 2 hours. Priced per person unless otherwise noted.

ARTISAN CHEESE / \$16

selection of locally made and carefully sourced cheeses, three seasonal vegetable relishes, fresh fruit, toasted bread, crackers, accoutrements

MEATS/RELISH/CHEESE / \$18

selection of artisan salami, cured meats, cheeses, three seasonal vegetable relishes, house pickles, toasted bread, crackers

SOUTHERN DIPS AND SMEARS / \$16

Lockbox pimento cheese, country ham salad, pepper jelly, house pickles, vegetables, mustard, seasonal accoutrements, toasted bread, crackers

BLACK-EYED PEA HUMMUS & WHIPPED FETA / \$14

selection of grilled and fresh vegetables, seasonal relishes, toasted bread, crackers

SLIDER BAR / \$15 for two, \$18 for three

Smoked Pulled Pork marinated cucumbers on a brioche roll

Fried Chicken comeback sauce, house pickles on a brioche roll

Lockbox Cheesburger american cheese, house pickles, special sauce on brioche roll

Crispy Eggplant stewed peppers, manchego on a brioche roll

Barbecue Jackfruit shaved Brussels sprouts, avocado slaw

BUILD YOUR OWN PICNIC / \$19 for three

Chargrilled Cauliflower Wings chermoula and fragrant herbs

Tea Sandwiches

shaved radish, arugula, lemon butter cucumber, dill, whipped lemon cream cheese

Smoked Chicken Wings Alabama white sauce BBQ Pork Ribs spicy honey, scallion, sesame Jumbo Pickled Shrimp spicy house cocktail sauce, citrus

Buttermilk Fried Chicken and Biscuit bread and butter pickles, hot sauce

Deviled Eggs Duo (pick two)

cold smoked salmon and dill crispy country ham classic with house pickles

CARVING STATION / \$20 + 75 attendant fee

choose one:

Herb Crusted Prime Rib horseradish crème Slow Roasted Pork Roast cranberry mostarda Harissa Rubbed Leg of Lamb cucumber-mint yogurt Cajun Fried Turkey Breast onion gravy

FRESH BAKED DESSERTS / \$9

house cookies, chocolate pecan bars, brownies

LOCKBOX PREMIUM DESSERTS / \$12

vanilla bean macarons, chocolate truffles, chocolate covered strawberries

COTTON CANDY TREAT BAGS / \$5

house blue cotton candy





BAR OPTIONS

All bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests. Other premium and super premium liquor selections are available upon request. Wine and local craft beer selections are available from our current beverage list.

ON CONSUMPTION BAR

WELL BAR

Liquor / \$7

Smirnoff Vodka, New Amsterdam Gin, Bacardi Silver Rum, Old Forester 86 Bourbon, The Famous Grouse Scotch, Sauza Silver Teguila

Bottled Wine / \$35

French Sparkling, Italian Pinot Grigio, California Chardonnay, California Cabernet, California Pinot Noir

Beer / \$5-7

Bud Light, Budweiser, West Sixth Amber, West Sixth IPA, Stella Artois, Kentucky Ale

PREMIUM BAR

Liquor / \$9

Wheatley Vodka, New Riff KY Wild Gin, Plantation 5yr Rum, Town Branch Bourbon, Dewar's Scotch, El Jimador Blanco Tequila

Bottled Wine / \$45

Saint Hilaire Sparkling, Dom du Viele Orme Sauvignon Blanc, Bouchard Macon-Villages, Vivette Pinot Noir, Hayes Valley Meritage

Beer / \$5-7

Bud Light, Budweiser, West Sixth Amber, West Sixth IPA, Stella Artois, Kentucky Ale

SUPER PREMIUM BAR

Liquor / \$12

Grey Goose Vodka, Tanqueray Gin, Kirk & Sweeney 12yr Rum, Woodford Reserve Bourbon, Four Roses Single Barrel, Glenmorangie 10yr Scotch, Herradura Silver Tequila

Bottled Wine / \$60

Bott Geyl Sparkling, La Cadalora Pinot Grigio, Sonoma Cutrer Chardonnay, Au Bon Climat Pinot Noir, Broadside Cabernet Sauvignon

Beer / \$5-7

Bud Light, Budweiser, West Sixth Amber, West Sixth IPA, Stella Artois, Kentucky Ale

HOURLY BAR PACKAGES

HOUSE BEER AND WINE

\$14 per person for first hour \$7 per person for each additional hour

PREMIUM BAR

\$18 per person for first hour \$9 per person for each additional hour

WELL BAR

\$16 per person for first hour \$8 per person for each additional hour

SUPER PREMIUM BAR

\$22 per person for first hour

\$11 per person for each additional hour





BAR OPTIONS: CLASSIC COCKTAILS

Choose up to two classic cocktails from the list to be available for your guests. Classic cocktails are \$10 per cocktail.

VODKA

Moscow Mule Finlandia Vodka, lime, ginger beer **Cosmopolitan** Finlandia Vodka, orange liqueur, cranberry juice

GIN

Negroni New Amsterdam Gin, Campari, sweet vermouth, orange oil

Gimlet New Amsterdam Gin, lime, sugar **Southside** New Amsterdam Gin, lime, sugar, mint **Tom Collins** Hayman's Old Tom Gin, lemon, sugar, soda

RUM

Mojito Bacardi Rum, mint, lime, sugar, soda Daiquiri Bacardi Rum, lime, sugar Dark and Stormy Gosling's Black Seal Rum, lime, ginger beer

TEQUILA

El Diablo El Jimador Blanco Tequila, lime, cassis liqueur, ginger beer

Margarita El Jimador Blanco Tequila, lime, orange liqueur Paloma El Jimador Blanco Tequila, grapefruit soda, lime

AMERICAN WHISK(E)Y

Manhattan Rittenhouse Rye, sweet vermouth, aromatic bitters, lemon oil

Old Fashioned Old Forester Bourbon, sugar, aromatic bitters, citrus oils

Presbyterian Old Forester Bourbon, lemon, ginger beer

BRANDY

Jack Rose Laird's Bonded Applejack, lemon, grenadine, orange oil

Sidecar Copper and King's American Craft Brandy, lemon, orange liqueur, orange oil (additional \$2)

APERITIF/OTHER

Champagne Cocktail sparkling wine, bitters-soaked sugar cube

Americano Campari, sweet vermouth, soda, orange oil **French 75** sparkling wine, gin, lemon, sugar, lemon oil





BAR OPTIONS: BOURBON TASTINGS

Tastings are led by an educator and are scheduled for up to one hour.

BOURBON TASTINGS

\$25 per person; choose three

Ellijah Craig Small Batch Michter's US-1 Bourbon Eagle Rare 10 year Woodford Reserve Willett Pot Still Four Roses Single Barrel Knob Creek Single Barrel Bulleit Rye Rittenhouse Rye Sazerac Rye



MEETING ADD-ONS

Priced per person unless otherwise noted.

BOURBON TASTINGS / \$25

choose three bourbons for a two hour tasting led by a bourbon educator

Ellijah Craig Small Batch Michter's US-1 Bourbon Eagle Rare 10 year Woodford Reserve Willett Pot Still Four Roses Single Barrel Knob Creek Single Barrel Bulleit Rye

Rittenhouse Rye

Sazerac Rye

STRETCH IT OUT / \$250 per hour

revitalize your mind and body with a private yoga class provided by a local instructor mats and yoga blocks provided limit 20 per class 30 min option available

R&R BREAK / \$200 per hour

personal chair massages provided by a local therapist total of six 10 minute individual sessions per hour

DAYDREAM BREAK / price varies

Design your own meeting room for the utimate brainstorming session. Lounge furniture rental pricing will vary based on your selections.

SCAVENGER HUNT / \$150 fee

test your powers of perception with a museum scavenger hunt for your team

DOCENT TOUR / complimentary

private docent tour of available museum galleries led by museum staff

CENTERPIECES / price varies

green or floral centerpieces provided by local florist

MOVIE NIGHT / \$25

private movie showing on projector screen with choice of three snacks:

Butter, Sea Salt, and Caramel Popcorn Brownies and Cookies Movie-Sized Candy Spiced Nuts Pretzels and Beer Cheese

MAKE YOUR OWN COOKIES / \$25

private two hour cookie class with our pastry chef classic cookie dough is provided with an ingredients bar for personal flair approximately three cookies per person

ART CLASS / \$25

one hour art class with art instuctor choice of media, including oil paint, ebony pencil, markers, watercolor, or pastels

RELAX WITH ROVER / \$25

local humane society brings 3-5 adoptable dogs for 30 minutes of warm fuzzies includes locally made dog treats and house human treats

The Lexington Humane Society receives \$15 donation

BOARD GAME BREAK / \$25

assorted board games provided choice of three snacks:

Butter, Sea Salt, and Caramel Popcorn Brownies and Cookies Movie-Sized Candy Spiced Nuts Pretzels and Beer Cheese

