



Marriott Louisville East



Event Menus

Marriott Louisville East
1903 Embassy Square Blvd
Louisville, KY 40299
(502) 491-1184

BREAKFAST

*Includes Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, Orange & Apple Juice
Upgrade Your Breakfast with Starbucks Coffee or Assorted Naked Juices*

Continental Breakfast

Signature Continental Breakfast | \$16 per person

Breakfast Breads, Danishes, Pastries & Coffee Cakes
Toasting Station with Sliced Assorted Bagels | Whipped Plain & Berry Cream Cheese
Assorted Individual Yogurts
Preserves and Butter

Breakfast Buffet

Fit for a Kentucky Colonel | \$28 per person

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Fluffy Whipped Scrambled Eggs
Crisp Applewood Smoked Bacon OR Savory Pepper Sausage Links (Choose One)
Thick Cut Cinnamon French Toast with Warm Maple Syrup
Griddled Potato Home Fries with Caramelized Peppers and Onions
Creamy Sausage Gravy with Buttermilk Biscuits
Sliced Assorted Bagels | Whipped Plain & Berry Cream Cheese
Breakfast Breads, Danishes, Pastries & Coffee Cakes

Rise and Shine in the Bluegrass | \$22 per person

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Fluffy Whipped Scrambled Eggs
Crisp Applewood Smoked Bacon OR Savory Pepper Sausage Links (Choose One)
Griddled Potato Home Fries with Caramelized Peppers & Onions
Sliced Assorted Bagels | Whipped Plain & Berry Cream Cheese
Breakfast Breads, Danishes, Pastries & Coffee Cakes
Freshly Sliced Fruit | Honeydew, Pineapple, Cantaloupe

Additional Items | See A La Carte Morning Items

Priced per person based on 60 minutes of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

BREAKFAST UPGRADES

Custom Made Omelet Station | \$8 per person

Station Attendant is required

Salsa, Baby Spinach, Onions, Mushrooms, Bell Peppers, Fresh Jalapenos, Sharp Cheddar Cheese, Crumbled Feta Cheese, Ham, Egg Whites, Egg Beaters & Cooked to Order Whole Eggs

Eggs Benedict | \$8 per person

Poached Egg served on a Toasted English Muffin with Canadian Bacon and Hollandaise Sauce

Custom Made Waffle OR Pancake Station | \$7 per person

Station Attendant is required

Made to Order Flavored Waffles OR Pancakes (Vanilla, Strawberry & Blueberry), Warm Bourbon Maple Syrup, Whipped Butter, Powdered Sugar & Fresh Whipped Cream

**Add Fresh Berries for \$3 per person*

Creamy Oatmeal and Wiesenberger Grits | \$7 per person

Served with Brown Sugar, Whipped Butter, Golden Raisins, Cinnamon, Sharp Cheddar Cheese, Green Scallions, Skim Milk & 2% Milk

Build Your Own Cereal Bar | \$5 per person

Corn Flakes, Honey Nut Cheerios, Special K, Frosted Mini Wheats, Dried Fruits, Nuts, Muesli, Skim Milk & 2% Milk

Donut Station | \$5 per person

Station Attendant is required

Donut Holes, Chocolate Sauce, Sugar Glaze, Bourbon Caramel, Sprinkles, Mini Chocolate Chips, Toasted Pecans, Crumbled Bacon, Oreo & Shaved Coconut

Minimum of 50 guests

Priced per person based on 60 minutes of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

PLATED BREAKFAST

*Includes Choice of Toast, Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea
Upgrade Your Breakfast with Orange or Apple Juice for \$3 per person*

Steak and Eggs | \$22 per person

6 oz. NY Steak Seasoned with Our House Made Steak Seasoning then Seared Medium Rare, Dolloped with Herb Bourbon Compound Butter and Paired with Fluffy Whipped Scrambled Eggs

Temperature of Steak is easily adjustable, based on your request, for your entire Group

Quiche | \$17 per person

A Rich Soufflé of Eggs in a Buttery Crust Filled with Your Choice of Ham and Sharp Cheddar Cheese OR Loaded with Vegetables. Served with Golden Fried Shredded Potatoes and Your Choice of Crisp Applewood Smoked Bacon OR Savory Pepper Sausage Links

Scrambled Eggs | \$16 per person

Fluffy Whipped Scrambled Eggs served with Griddled Home Fries, Caramelized Peppers & Onions, and Your Choice of Crisp Applewood Smoked Bacon OR Savory Pepper Sausage Links

Egg White Frittata | \$16 per person

Broiled Egg Whites, Browned Turkey Sausage, Freshly Sliced Avocado, Pan Wilted Baby Spinach & Tomato Basil Relish. Served with Golden Fried Shredded Potatoes

Stuffed Brioche French Toast | \$16 per person

Thick Cut Brioche French Toast with an essence of Cinnamon and Vanilla, stuffed with Berries Cream Cheese and topped with Bourbon Maple Bananas Foster Sauce. Served with Your Choice of Crisp Applewood Smoked Bacon OR Savory Pepper Sausage Links

Priced per person based on 60 minutes of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

BRUNCH

Includes Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, Orange & Apple Juice

The Brunch | \$34 per person

Freshly Sliced Fruit | Honeydew, Pineapple, Cantaloupe
Individual Parfaits topped with Fresh Berries and Granola
Breakfast Breads, Danishes, Pastries & Coffee Cakes

Local Bibb Lettuce Salad with a Bourbon Berry Vinaigrette
Served with bourbon spiced pecans, sliced strawberries & Feta cheese crumbles

Fluffy Whipped Scrambled Eggs
Crisp Applewood Smoked Bacon
Thick Cut Cinnamon French Toast with Warm Maple Syrup

Charr'd Chicken with Applewood Smoked Bacon and Bourbon Demi Glace
Seared Salmon with Whole Grain Champagne Cream Sauce

Truffle Cream Corn
Grilled Asparagus with Roasted Red Peppers

Mini Chocolate Tartlets
Apple Croustade
Deconstructed Key Lime Pie
Tangy Fruit Salad
Chocolate Mousse Cake

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Priced per person based on 60 minutes of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

A LA CARTE MORNING ITEMS

Refreshments:

Freshly Brewed Regular or Decaffeinated Coffee	\$48.00 per gallon
Starbucks Coffee	\$60.00 per gallon
TAZO Hot Tea Service	\$48.00 per gallon
Assorted Juices	\$54.00 per gallon
Orange, Apple, Cranberry & Tomato	
Sweet or Unsweetened Iced Tea	\$32.00 per gallon \$5.00 per bottle
Assorted Individual Juices	\$4.00 each
Assorted Sodas Pepsi Products	\$3.00 each
Individual Bottled Green Tea	\$7.00 each
Bottled Water	\$4.00 each
Assorted Naked Juices	\$4.00 each
Milk	\$3.50 per carton
Whole, Skim, 2% & Chocolate	
Hot Cocoa	\$2.50 individual packets
Flavored Water Station	\$4.00 per person
Lemon-Lime OR Orange	

Morning Fare:

Breakfast Sandwiches	\$5.00 each
Choice of Ham, Sausage OR Bacon with Egg and Cheese on a Buttermilk Biscuit OR Bagel	
Artisan Breakfast Sandwiches	\$6.50 each
Choice of Country Ham, Smoked Sausage OR Peppered Bacon with Egg and White Cheddar Cheese on a Ciabatta Roll	
Sausage, Egg & Cheese Breakfast Burrito	\$4.00 each
Oatmeal with Assorted Toppings	\$4.00 per person
Assorted Cold Cereals with Milk	\$4.00 per person

Baked Goodness:

Assorted Breakfast Pastries	\$34.00 per dozen
Sliced Assorted Bagels with Cream Cheese	\$34.00 per dozen
Sliced Breakfast Breads, Danishes, Pastries & Coffee Cakes	\$34.00 per dozen
Freshly Baked Assorted Muffins	\$34.00 per dozen

Berry Healthy Snacks:

Yogurt Parfaits	\$4.00 each
Assorted Fruit & Greek Yogurts	\$3.00 each
Seasonal Fruit Cup	\$4.00 each
Seasonal Whole Fruits	\$3.00 each
Seasonal Sliced Fruit Display	\$5.00 per person

Quick Bites:

Granola Bars	\$3.50 each
Kind Bars	\$4.00 each
Power Bars	\$4.25 each
Protein Bars	\$4.00 each
Hard Boil Eggs	\$18.00 per dozen

Prices subject to change

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All Day Beverage Break | \$14 per person

Bottled Water
Assorted Sodas
Freshly Brewed Regular & Decaffeinated Coffee
Unsweetened Iced Tea

Home Run Break | \$12 per person

Buttery Popcorn
Jumbo Soft Pretzels with Yellow Mustard
Nachos with Salsa and Hot Cheese Sauce
Cracker Jacks

Hittin' the Trail Break | \$12 per person

M&M's
Peanuts
Almonds
Candied Walnuts
Wasabi Peas
Raisins
Sunflower Seeds
Dried Cranberries
Chex Mix
Pretzels

Simply Sweet Chocolate Break | \$12

Chocolate Lush Brownies
Chocolate Chip Cookies
Chocolate Dipped Strawberries
Chocolate Covered Pretzels

Sweet Tooth Break | \$14 per person

M&M's
Chocolate Covered Peanuts
Reese's Pieces
Gummy Bears
Licorice
Lollipops
Butter Mints
Starburst
Life Savers

Kentucky Break | \$15 per person

Sweet and Salty Kettle Corn
Derby Pie Bourbon Balls
Modjeska Candy
Local Craft Soda

Health Craze Break | \$13 per person

Baked Lays and Pretzels
Traditional Hummus with Vegetables
Kind Bars
Seasonal Whole Fruit
Smoothie Shooters

Takin' a Hike Break Upgrade | \$15 per person

Candied Pistachios
Dried Strawberries
Dried Cherries
Butter Toasted Almonds
Butterscotch Chips
Chocolate Covered Peanuts
Chex Mix
Pretzel Sticks
Buttery Popcorn

Chocolate Indulgence | \$14 per person

Mini Red Velvet Chocolate Cupcakes
Chocolate Dipped Rice Krispy Treats
Chocolate Bourbon Bacon Bark
Gourmet Chocolate Dipped Strawberries

Energize Your Break (on consumption)

Based on availability

Starbucks Cooler | \$6 per person

Red Bull Cooler | \$5 per person

Custom Arrangements | See Hotel Host for Pricing

Minimum of 10 guests, if less than 10 guests there will be an additional \$3 fee per person

Priced per person based on 30 minutes of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

PLANNER PACKAGE I

Planner Package with Deli Buffet | \$65 per person

Signature Continental Breakfast

Breakfast Breads, Danishes, Pastries & Coffee Cakes
Toasting Station with Sliced Assorted Bagels | Whipped Plain & Berry Cream Cheese
Assorted Individual Yogurts

All Day Beverage Break

Bottled Water
Assorted Sodas
Unsweetened Iced Tea
Freshly Brewed Regular & Decaffeinated Coffee

Deli Lunch Buffet

| Salads |

Tangle of Baby Greens with Fresh Herb Dressing
Red Bliss Potato Salad with Red Onion and Dill
Wild Mushroom and Basil Penne Pasta Salad

| Deli |

Smoked Turkey Breast, Sugar Cured Ham, Roast Beef & Salami
Assorted Cheeses
Deli Style Breads and Rolls

| Condiments |

Tomatoes, Pickles, Onions & Lettuce
Dijon Mustard and Mayonnaise

| Dessert |

Derby Pie
Seasonal Fruit Salad with Honey and Mint

Afternoon Break

Assortment of Miniature Candy Bars
Assorted Bags of Chips

Additional Items | See Hotel Host for Pricing

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Priced per person based on 8 hours of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

PLANNER PACKAGE II

Planner Package with Plated Lunch | \$75 per person

Signature Continental Breakfast

Breakfast Breads, Danishes, Pastries & Coffee Cakes
Toasting Station with Sliced Assorted Bagels | Whipped Plain & Berry Cream Cheese
Assorted Individual Yogurts

All Day Beverage Break

Bottled Water
Assorted Sodas
Unsweetened Iced Tea
Freshly Brewed Regular & Decaffeinated Coffee

Plated Lunch

Selection of a Salad

Spinach Salad
Toasted cashews, curly red beets and warm bacon dressing
Garden Green Lettuce Salad
Blistered tomatoes, shaved carrots and cilantro dressing
Iceberg Lettuce Salad
Shaved red onions, sliced herb tomatoes and bleu cheese vinaigrette

Selection of an Entrée

| Bowtie Pasta |
Served with lemon roasted diced chicken, sun-dried tomatoes and four cheese cream sauce
| Roasted Chicken Thigh |
Served with garlic mashed potatoes, roasted haricot vert and topped with bourbon veal glaze
| Seared Breast of Chicken |
Served on mushroom, tomato and spinach ragout with creamy Manchego polenta
| Pepper Crusted Pork Loin Wrapped in Bacon |
Served with mushroom risotto, caramelized zucchini and topped with bourbon veal glaze

Selection of a Dessert

Flourless Chocolate Cake with a Chantilly Cream and Berries Compote
Coconut Vanilla Cake with a Raspberry Coulis
Bourbon Caramel Pecan Cheesecake

Afternoon Break

Assortment of Miniature Candy Bars
Assorted Bags of Chips

Additional Items | See Hotel Host for Pricing

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Priced per person based on 8 hours of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

PLANNER PACKAGE III

Planner Package with Hot Buffet | \$85 per person

Signature Continental Breakfast

Breakfast Breads, Danishes, Pastries & Coffee Cakes
Toasting Station with Sliced Assorted Bagels | Whipped Plain & Berry Cream Cheese
Assorted Individual Yogurts

All Day Beverage Break

Bottled Water
Assorted Sodas
Unsweetened Iced Tea
Freshly Brewed Regular & Decaffeinated Coffee

Hot Buffet

| Soup & Salads |

Roasted Corn Chowder with Herb Croutons
Bowtie Pasta with Sun-dried Tomatoes, Feta Cheese and Fresh Basil
Radicchio Lettuce with Roasted Pears and Sherry Shallot Vinaigrette

| Entrées |

Roasted Pork Loin with Cranberry Bourbon Sauce
Orange Glazed Mahi Mahi with Tarragon Cream Sauce

| Accompaniments |

Fingerling Potatoes and Goat Cheese Gratin
Curry Tempura Baby Carrots, Green Beans & Cauliflower

| Desserts |

Chocolate Bourbon Cheesecake with Raspberry Sauce
Individual Crème Brûlée
Mini Carrot Cake with Cream Cheese Icing

Afternoon Break

Assortment of Miniature Candy Bars
Assorted Bags of Chips

Additional Items | See Hotel Host for Pricing

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Priced per person based on 8 hours of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

BOXED LUNCHES

Price includes 1 side item, 1 fruit, 1 snack, 1 dessert option & 1 bottled water
The same items will be selected by planner for all box lunches

Entrée Salads

Classic Caesar Salad with Grilled Chicken	\$25.00 per person
Traditional Cobb Salad with Ranch Dressing	\$25.00 per person
Spinach Salad	\$23.00 per person
<i>Served with mushrooms, egg, bacon, honey, apple & Dijon dressing</i>	

Gourmet Sandwiches

Roast Beef and Creamy Brie on a Mustard Brushed French Roll	\$26.00 per person
Grilled Chicken Caesar in a Sun-dried Tomato Wrap	\$24.00 per person
Tuna Salad on Honey Whole Wheat Tortilla Wrap	\$24.00 per person
Sugar Cured Ham and Swiss Cheese on Sourdough Rye Bread	\$24.00 per person
Smoked Turkey Breast and Smoked Gouda Cheese on a Croissant	\$24.00 per person
Grilled Vegetables with Provolone Cheese on Focaccia Bread	\$22.00 per person

Side Salads | Choose 1

Red Bliss Potato Salad with Dill and Red Onion
Classic Cole Slaw
Penne Pasta Salad

Fresh Whole Fruit | Choose 1

Banana
Red Apple
Orange

Savory Snack | Choose 1

Kettle Potato Chips
Freshly Popped Popcorn
Pretzels

Dessert | Choose 1

Chocolate Chip and Oatmeal Cookies
OR
Double Chocolate Brownie

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

PLATED LUNCH

Includes Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

Selection of a Soup or Salad

Basil Tomato Parmesan Soup

Carrot Curry Potage

Italian Vegetable Minestrone

Caesar Salad

Garlic croutons, parmesan cheese and extra virgin olive oil

Spinach Salad

Toasted cashews, curly red beets and warm bacon dressing

Garden Green Lettuce Salad

Blistered tomatoes, shaved carrots and cilantro dressing

Iceberg Lettuce Salad

Shaved red onions, sliced herb tomatoes and bleu cheese vinaigrette

Selection of an Entrée

Bowtie Pasta | \$26 per person

Served with lemon roasted diced chicken, sun dried tomatoes and four cheese cream sauce

Petit Lemon Glazed Salmon Scaloppini | \$35 per person

Served with a medley of seasonal vegetables and topped with fennel beurre blanc

Seared Breast of Chicken | \$32 per person

Served on mushroom, tomato and spinach ragout with creamy Manchego polenta

Roasted Chicken Thigh | \$28 per person

Served with garlic mashed potatoes, roasted haricot vert and topped with bourbon veal glaze

Pepper Crusted Pork Loin Wrapped in Bacon | \$29 per person

Served with mushroom risotto, caramelized zucchini and topped with bourbon veal glaze

Herb Crusted Petit Sirloin (cooked to medium rare) | \$38 per person

Served with boursin mashed potatoes, haricot vert and topped with whole grain mustard sauce

Roasted Flat Iron Beef (cooked to medium rare) | \$36 per person

Served with roasted zucchini, mini bell peppers and topped with a hoison glaze

Selection of a Dessert

Apple Crumble topped with Cinnamon Chantilly and Caramel Sauce

Creme Brulee with Berries Compote

Derby Pie topped with Chantilly Cream and a Raspberry

Ambrosia Fruit Salad

Minimum of 10 guests, if less than 10 guests there will be an additional \$3 fee per person

Priced per person based on 60 minutes of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

LUNCH BUFFETS

Includes Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

The Ohio Valley | \$52 per person

Soup & Salads

Shrimp and Chicken Gumbo

Spinach Salad with Toasted Cashews, Curly Red Beets & Warm Bacon Dressing

Penne Pasta with KY Father's Country Ham, Asparagus, Pecans & Buttermilk Dressing

Sliced Cucumber, Red Onion and Bleu Cheese Salad

Entrées

Pecan Crusted Trout

Topped with whole grain mustard sauce

The Hot Brown

An open-face turkey sandwich with bacon, tomatoes and a delicate mornay sauce

Seared Beef Medallions with Smoked Tomato Grits

Topped with bourbon veal glaze and served over fried sweet potatoes

Accompaniments

Medley of Vegetables in a Herb Broth

Southern Style Biscuits

Cornbread

Desserts

Mini Apple Pie

Chocolate Bourbon Mousse

Deconstructed Derby Pie

Italian Traveler | \$46 per person

Soup & Salads

Roasted Tomato Soup with Shaved Parmesan

Caesar Salad with Garlic Croutons, Parmesan Cheese & Extra Virgin Olive Oil

Tomato, Basil & Mozzarella Platter

Arugula Salad & Salami Julienne with White Balsamic Vinaigrette

Saffron Orzo Pasta Salad garnished with Shrimp, Roma Tomatoes & Green Olives

Entrées

Chicken Piccata topped with Caper Lemon Sauce

Wild Mushroom Ravioli, Julienne of Cured Parma Ham and Spinach

Accompaniments

Steamed Broccolini

Garlic Cheese Bread

Desserts

Cannoli with Chocolate Shaving

Mini Tiramisu

Chocolate Dip Biscotti

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Priced per person based on 60 minutes of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

LUNCH BUFFETS

Includes Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

Melting Pot | \$42 per person

Salads

Bibb Lettuce with Tomatoes and Cucumber, served with Bleu Cheese Dressing

Orecchiette Pasta Salad with Grilled Vegetables

Sliced Red Tomatoes, Marinated Artichokes and Bocconcini Mozzarella

Entrées

Traditional Beef Stroganoff with Egg Noodles and Button Mushrooms

Lemon Glazed Salmon Scaloppini with Fennel Beurre Blanc

Accompaniments

Medley of Seasonal Vegetables

Desserts

Florida Key Lime Pie

Miniature Fruit Tarts

Carrot Cake with Cream Cheese Icing

Southern Comfort | \$39 per person

Salads

Green Bean and Corn Salad with Walnut Vinaigrette

Creamy and Tangy Cole Slaw

Field Green Salad with Green Goddess Dressing

Country Style Macaroni Salad

Entrées

Garlic Fried Chicken

Fried Catfish with Cajun Remoulade

Accompaniments

Scallion Red Bliss Mashed Potatoes

Brown Beans

Cornbread

Desserts

Pecan Pie

Apple Crumble

Bourbon Fruit Salad

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Priced per person based on 60 minutes of service

Prices subject to change

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LUNCH BUFFETS

Includes Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

All American | \$38 per person

Salads

Iceberg Lettuce Salad with Ranch Dressing
Old Fashioned Potato Salad
Sweet and Sour Cole Slaw

Entrées

Hamburgers
Hot Dogs
Barbecued Chicken
Italian Sausage with Roasted Peppers and Onions

Accompaniments

Baked Beans
Corn on the Cob

Condiments and Toppings

Ketchup, Mustard & Mayonnaise
Lettuce, Tomato, Onions, Pickles & Sliced Assorted Cheeses

Desserts

Cookie Assortment
Apple Cobbler
Double Chocolate Brownies

The Handheld | \$36 per person

Wedge Salad with Tomatoes, Shaved Red Onions and Maytag Bleu Cheese
Bay Shrimp Salad with Roasted Corn and Black Beans
Country Potato Salad with Honey Dijon Mustard
American Field Green Salad with Ranch Dressing

Blackened Beef Sirloin with Cheddar Cheese on a Multi-Grain Roll
Grilled Chicken, Fresh Mozzarella, Roasted Peppers & Artichokes on a Dill Roll
Sliced Smoked Turkey with Havarti Cheese on a Croissant
Fried Green Tomato and Country Ham "Po-Boy"

Fresh Fruit Tarts
Carrot Cake with Cream Cheese Icing
Apple Croustade

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Priced per person based on 60 minutes of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

LUNCH BUFFETS

Includes Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

Market Style | \$32 per person

Tangle of Baby Greens with Fresh Herb Dressing

Red Bliss Potato Salad with Red Onion and Dill

Wild Mushroom and Basil Penne Pasta Salad

Smoked Turkey Breast, Sugar Cured Ham, Roast Beef & Salami

Assorted Cheeses

Deli Style Breads and Rolls

Tomatoes, Pickles, Onions & Lettuce

Dijon Mustard and Mayonnaise

Derby Pie

Seasonal Fruit Salad with Honey and Mint

Double Chocolate Brownies

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Priced per person based on 60 minutes of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

A LA CARTE ITEMS

Refreshments:

Flavored Water Station Lemon-Lime OR Orange	\$4.00 per person
Freshly Brewed Regular or Decaffeinated Coffee	\$48.00 per gallon
TAZO Hot Tea Service	\$48.00 per gallon
Traditional Lemonade	\$32.00 per gallon
Assorted Sodas Pepsi Products	\$3.00 each
Red Bull Energy Drink	\$5.00 each
San Pellegrino Sparkling Water	\$4.00 each
Bottled Water	\$4.00 each
Flavored Aquafina Sparkling Water	\$7.00 each
Individual Bottled Green Tea	\$7.00 each
Black Unsweetened Tea	\$5.00 each
Sweet or Unsweetened Iced Tea	\$32.00 per gallon \$5.00 per bottle

Pick-Me-Ups:

Sweet Shop

Freshly Baked Cookies	\$30.00 per dozen
Petit Fruit Tarts	\$42.00 per dozen
Chocolate Lush Brownies	\$30.00 per dozen
Blondies	\$30.00 per dozen
Assorted Dessert Bars	\$30.00 per dozen
Candy Bars	\$36.00 per dozen \$3.50 each
Gourmet Chocolate Covered Strawberries	\$48.00 per dozen
Ice Cream Bars & Frozen Fruit Bars	\$6.00 each

Savory Snacks

Hard Boil Eggs	\$18.00 per dozen
Soft Pretzels with Mustard	\$30.00 per dozen
Finger Sandwiches Ham & Swiss, Benedictine & Chicken Salad	\$38.00 per dozen
Roasted Mix Nuts	\$20.00 per pound
Domestic Cheese & Crackers	\$10.00 per person
Hummus & Crudité	\$6.00 per person
Freshly Popped Popcorn	\$2.50 per box
Potato Chips or Pretzels	\$2.50 per bag
Seasonal Vegetable Crudité Display with Onion Dip	\$7.00 per person

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

A LA CARTE RECEPTION ITEMS

Hot. Hot. Hot

Hibachi Beef Skewers (g)	\$250.00 per 50 pieces
Shrimp Wrapped in Bacon with Bourbon Gastric	\$250.00 per 50 pieces
Sesame Ginger Chicken Spring Roll with Orange Plum Sauce	\$225.00 per 50 pieces
Short Rib and Fig Bleu Tartlets	\$225.00 per 50 pieces
Tempura Shrimp with a Sweet Chili Soy Sauce	\$225.00 per 50 pieces
Candied Apple Pork Belly	\$212.00 per 50 pieces
Honey Sriracha Chicken Meatballs	\$200.00 per 50 pieces
Tandoori Chicken Skewer with Tzatziki Cilantro Sauce	\$200.00 per 50 pieces
Beef, Green Peppers & Mushroom Kebab with Teriyaki Glaze	\$200.00 per 50 pieces
Vegetable Spring Roll with Ponzu Glaze (v)	\$175.00 per 50 pieces
Ancient Grain Arancini with Tomato Jam (v)	\$175.00 per 50 pieces
Vegan Meatless Meatball with Tomato Chutney (v)	\$175.00 per 50 pieces
Thai Peanut Chicken Skewer with Sweet Chili Pineapple Sauce	\$175.00 per 50 pieces
Antipasto Skewers (g)	\$175.00 per 50 pieces
Chicken Pesto Flat Bread	\$175.00 per 50 pieces
Vegetable Pot Sticker with Spicy Mustard Glaze (v)	\$150.00 per 50 pieces

Cool Off

Hawaii Tuna Poke (g)	\$250.00 per 50 pieces
Coconut Cilantro Shrimp Ceviche (g)	\$225.00 per 50 pieces
Tomato and Feta Bruschetta with Balsamic Glaze (v)	\$200.00 per 50 pieces
Bleu Cheese Mousse Stuffed Date (v)	\$200.00 per 50 pieces
Goat Cheese Truffle (v)	\$200.00 per 50 pieces
Mediterranean Vegetable Kebab (v)	\$175.00 per 50 pieces
Seasonal Fruit and Cheese Skewer (v)	\$175.00 per 50 pieces

Butler Charge | \$50 per hour

(v) | Vegetarian Items

(g) | Gluten Free Items

All items can be displayed or passed

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

Carvery

Each Station includes (1) Station Attendant

Roasted Kansas City Strip Loin of Beef in Pepper Crust | \$350 per 30 people
Served with creamed horseradish, mustard & miniature rolls

Whole Roasted Tenderloin of Beef | \$275 per 20 people
Served with bourbon creamed horseradish, mustard & miniature rolls

Glazed Baked Ham and Southern Cream Biscuits | \$245 per 30 people
Served with a selection of mustards: whole grain, Dijon & honey bourbon

Cider Glazed Pork Loin with Calvados Sauce | \$205 per 25 people
Served with miniature rolls

Oven Roasted Turkey | \$185 per 30 people
Served with buttermilk biscuits, cranberry sauce & mustard

Display Stations

Cheese Sampler | \$14 per person

Classic Display of Imported and Domestic Cheese
Brie, Bleu Cheese, Goat Cheese, Cheddar & Smoked Gouda
Seasonal Fruit
Artisan Rustic Bread

Vegetarian Antipasto Table | \$12 per person

Marinated Mushrooms & Grilled Vegetables
Provolone and Fontinella Cheeses
Pepperoncini, Italian Black & Green Olives, Roasted Peppers
Artichoke Hearts, Bocconcini Mozzarella Cheese with Sun-dried Tomatoes
Italian Herbs & Olive Oil, Crackers, Focaccia Bread

Stations priced per person based on 60 minutes of service, additional half hour increments available

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

PLATED DINNER

Includes Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

Selection of a Soup or Salad

Carrot Curry Potage Cinnamon Chantilly
White Bean Truffle Soup with Chiffonade Sage

Radicchio Lettuce with Caramelized Pecan Crumble, Bleu Cheese and Hazelnut Vinaigrette
Romaine Lettuce, Toasted Herb Focaccia, Shaved Manchego, Charr'd Tomato & Caesar Dressing
Artisan Lettuce, Blistered Grape Tomato, Shaved Fennel & Cilantro Dressing
Arugula Salad with Poached Lemon Asparagus, Yellow Pear Tomatoes and Truffle Pepper Vinaigrette

Selection of an Entrée

Pan Roasted Grouper | \$52 per person
Lemon glaze crust and pink peppercorn sauce

Lobster Ravioli | \$42 per person
With fresh green peas and saffron vanilla sauce

Seared Salmon Filet | \$40 per person
With lemon grass crawfish cream sauce

Lobster Stuffed Airline Chicken | \$41 per person
Topped with truffle veal glaze

Stuffed Airline Chicken | \$36 per person
With spinach and Gruyere cheese and a thyme roasted glaze

Macadamia Herb Crusted Chicken Breast | \$31 per person
With a pineapple hoisin glaze

Roasted Pork Medallions Wrapped in Citrus Brine Bacon | \$28 per person
Topped with whole grain mustard emulsion

Roasted Beef Filet | \$65 per person
With onion marmalade and pancetta, topped with peppercorn demi

Herb Brine and Mustard Crusted Beef Filet | \$65 per person
Topped with bourbon veal reduction

DUAL ENTREES

Pan Roasted Grouper and Herb Brine and Mustard Crusted Beef | \$77 per person
Grouper with a lemon glaze crust and pink peppercorn sauce | Beef filet topped with bourbon veal reduction

Seared Salmon and Roasted Beef | \$72 per person
Salmon filet with a lemon grass crawfish cream sauce | Beef filet with onion marmalade and pancetta, topped with peppercorn demi

Herb Brine and Mustard Crusted Beef and Pistachio Crusted Chicken | \$54 per person
Beef filet topped with bourbon veal reduction | Chicken breast with a beurre rouge emulsion

Seared Salmon and Macadamia Herb Crusted Chicken | \$38 per person
Salmon filet with a lemon grass crawfish cream sauce | Chicken breast with a pineapple hoisin glaze

Minimum of 10 guests, if less than 10 guests there will be an additional \$4 fee per person

Priced per person based on 60 minutes of service

Prices subject to change

A 23% service charge and applicable 6% state sales tax will be added to all food and beverage arrangements

PLATED DINNER

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Selection of a Starch

Roasted Yukon Garlic Mashed Potatoes
Cheese Oven Dried Tomato Polenta
Creamy Risotto with Mushrooms and Peas
Red Bliss Smashed Potatoes with Sour Cream & Scallions

Selection of a Vegetable

Braised Hand Carved Carrots with Honey and Cinnamon
Roasted Herb Garlic Asparagus
Sautéed Haricot Vert with Embellishment Oil
Roasted Zucchini topped with Balsamic Glaze and Hand Carved Carrots

Selection of a Desserts

Bourbon Caramel Cheesecake with a Raspberry Coulis
Raspberry Cheesecake topped with a Vanilla Sauce
Carrot Cake with Pecan, Pineapple, Cream Cheese Icing and a Raspberry Glaze
Red Velvet Cake topped with a Chocolate Cream Cheese Icing
Flourless Chocolate Cake topped with Berries Compote (g)
German Chocolate Cake with Pecans topped with Coconut Icing (contains nuts)
Key Lime Tartlets
Crème Brulee with Vanilla Berries Compote
Bourbon Chocolate Dome with Bavarian Cream Bourbon Syrup
Hazelnut Chocolate Cake with a Crispy Wafer
Trio Layer Chocolate Mousse topped with Vanilla Cinnamon Sauce
Classic Sacher Cake with Raspberry and Chocolate Mousse
Coconut Dream Cake with a Chocolate Ganache (g)

(g) | Gluten Free

Minimum of 10 guests, if less than 10 guests there will be an additional \$4 fee per person

Priced per person based on 60 minutes of service

Prices subject to change

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DINNER BUFFETS

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Taste of Tuscany | \$75 per person

Soup & Salads

Vegetable Minestrone with Truffle Essence

Antipasto Ensalada

Herbs roasted zucchini, asparagus, peppers, eggplant & mushrooms

Radicchio Lettuce with Gorgonzola, Walnuts, Poach Pear & White Balsamic Dressing

Heirloom Grape Tomato and Mozzarella Cheese

Entrées

Blistered Tomato Cavatappi Pasta with Braised Beef Short Ribs Jus de Viande

Roasted Grouper and Caponata Olive Eggplant Stew

Roasted Pork Shank with Artichokes, Tomatoes & Pearl Onions Ragouts

Accompaniments

Medley of Mushroom Risotto, Tomatoes and Capers

Vegetarian Ratatouille with Zucchini, Onions, Peppers, Eggplant & Basil

Desserts

Chocolate Chip Cannoli

Deconstructed Tiramisu Cup

Chocolate and Lemon Tartlets

The Bourbon Street | \$65 per person

Soup & Salads

Chicken and Shrimp Gumbo

Tomatoes Stewed with Lime and Okra

Chayote Slaw with Hearts of Palm and Mango

Crawfish Laced Red Beans and Rice Salad

Entrées

Blackened Flank Steak with Creole Mustard Sauce

Slow Roasted Pork Shoulder with Verjus and Spiced Apples

Traditional Shrimp Boil

Peeled Shrimp, Potatoes, Corn & Andouille Sausage

Cooked in a spiced beer and blue crab broth

Accompaniments

Catfish Fritter with Cajun Rémoulade

Desserts

Bourbon Chocolate Mousse Cup

Lemon Custard Fruit Tarts with an Apricot Glaze

Derby Chocolate Pecan Pie with Chantilly Cream

Apple Beignets with Vanilla Ice Cream

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Priced per person based on 60 minutes of service

Prices subject to change

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DINNER BUFFETS

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

The Feast | \$55 per person

Soup & Salads

Roasted Corn Chowder with Herb Croutons
Bowtie Pasta with Sun-dried Tomatoes, Feta Cheese and Fresh Basil
Radicchio Lettuce with Roasted Pears and Sherry Shallot Vinaigrette

Entrées

Roasted Pork Loin with Cranberry Bourbon Sauce
Orange Glazed Mahi Mahi with Tarragon Cream Sauce

Accompaniments

Fingerling Potatoes and Goat Cheese Gratin
Curry Tempura Baby Carrots, Green Beans & Cauliflower

Desserts

Chocolate Bourbon Cheesecake with Raspberry Sauce
Individual Crème Brûlée
Mini Carrot Cake with Cream Cheese Icing

Minimum of 25 guests, if less than 25 guests there will be an additional \$4 fee per person

Priced per person based on 60 minutes of service

Prices subject to change

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Host & Cash Bar Brands

Platinum Brands

Grey Goose Vodka
Tanqueray Gin 10
Appleton Estate Rum
Woodford Reserve Bourbon
Glenlivet 12 Year Scotch
Patron Tequila

Gold Brands

Stolichnaya Vodka
Bombay Sapphire Gin
Bacardi Rum
Maker's Mark Bourbon
Chivas Regal Scotch
Crown Royal Whiskey
Sauza Tequila

Silver Brands

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
Jim Beam Bourbon
Dewar's Scotch
Seagram's 7 Whiskey
Jose Cuervo Tequila

House Wines

Canyon Road
Cabernet, Merlot, Pinot Noir, Chardonnay
Pinot Grigio, White Zinfandel, Sauvignon Blanc, Riesling & Moscato

Domestic Beer

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra

Craft & Imported Beer

Nut Brown Ale BBC
Heineken
Stella Artois
Corona
Samuel Adams

BEVERAGE PRICING

Host Bar Pricing

A 23% service charge and applicable 6% state sales tax will be added

Platinum Brands	\$10.00 per drink
Gold Brands	\$8.00 per drink
Silver Brands	\$7.00 per drink
Domestic Beer	\$5.50 per drink
Craft / Imported Beer	\$6.00 per drink
House Wine	\$8.00 per drink
Assorted Sodas	\$3.00 per drink
Sparkling & Still Water	\$4.00 per drink

Cash Bar Pricing

Cash Bar pricing is inclusive of a 23% service charge and applicable 6% state sales tax

Platinum Brands	\$11.00 per drink
Gold Brands	\$8.75 per drink
Silver Brands	\$7.75 per drink
Domestic Beer	\$6.25 per drink
Craft / Imported Beer	\$6.75 per drink
House Wine	\$8.75 per drink
Assorted Sodas	\$4.00 per drink
Sparkling & Still Water	\$5.25 per drink

Unlimited Cocktail Hour

A 23% service charge and applicable 6% state sales tax will be added

**Bartender charge waived when the unlimited cocktail hour is selected for groups guaranteed for 100 or more guests*

Platinum Bar* | \$19 first hour, per guest
\$11 for the second hour, per guest and \$10, per guest, for each additional hour there after

Gold Bar* | \$16 first hour, per guest
\$10 for the second hour, per guest and \$9, per guest, for each additional hour there after

Silver Bar | \$14 first hour, per guest
\$9 for the second hour, per guest and \$8, per guest, for each additional hour there after

Beer & Wine Bar | \$11 first hour, per guest
\$8 for the second hour, per guest and \$7, per guest, for each additional hour there after

Attendant & Bartender Fees

One bartender per 100 people recommended

Bartender Charge	\$50 per hour, per bartender
Cashier Charge	\$10 per hour, per cashier

BEVERAGE PRICING

Wines by the Bottle

Red Wines

Clos du Bois Merlot | \$42
Ravenswood Vintners Blend | \$36
Estancia Pinot Noir | \$34
Estancia Cabernet | \$34
181 Merlot | \$30
Canyon Road Cabernet | \$24
Canyon Road Merlot | \$24
Canyon Road Pinot Noir | \$24

White Wines

Brancott Sauvignon Blanc | \$53
Kendall Jackson Chardonnay | \$45
Ruffino Lumina Pinot Grigio | \$34
Ecco Domani Pinot Grigio | \$32
Canyon Road Chardonnay | \$24
Canyon Road Sauvignon Blanc | \$24
Canyon Road White Zinfandel | \$24
Canyon Road Moscato | \$24
Canyon Road Pinot Grigio | \$24
Canyon Road Riesling | \$24

Champagne

Moet Nectar Imperial | \$105
Mumm Napa | \$56
Korbel | \$24

In the mood for a bourbon tasting? Ask your hotel host for details

*Prices subject to change
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