



EVENTS MENU



breakfast buffets

coffee, hot tea, and orange juice are included with each buffet option. priced per person; based on 1.5 hours of service. small party fee of \$150 charged for groups with fewer than 25 guests.

the STARTER | 15

Warm Breakfast Sandwich Choose ONE:

Ham, Egg, and Cheese Croissant Sausage, Egg, and Cheese Biscuit Egg White, Spinach, Tomato, Mushroom, and Cheese English Muffin Sausage, Egg, Potato, and Cheese Burrito Fried Chicken and Cheese Biscuit

Whole Fruit

Assorted Individual Yogurts and Granola Bars

the BASIC | 22

In-Season Cut Fruit + Berries

House Pastries + Danishes

Crunchy Granola Greek Yogurt

Steel-Cut Oatmeal Dried Fruits, Cinnamon, Brown Sugar

Local Bagels

Cream Cheese, Peanut Butter, Salted Butter, Jam

the TRADITIONAL | 27

Hickory Bacon

Scrambled Eggs

Seasoned Breakfast Potatoes

Whole Fruit

Warm Buttermilk Biscuits Butter, Honey, Jams

Assorted Individual Yogurts



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the HEALTHY START | 33

Make-Your-Own Fruit Salad In-Season Fruits, Honey Lime Greek Yogurt, Granola Individual Crustless Spinach + Cheese Quiche

Brioche French toast topped with mixed berries and bananas, sides of butter, syrup and powdered sugar

Poultry Sausage

Whole Wheat Croissants + English Muffins Peanut Butter, Salted Butter, Jam Overnight Oats

the SHORT STREET | 35

Assorted Whole + Sliced Fruit

House Baked Pastries + Coffee Cakes

Assorted Individual Yogurts

Pork Sausage + Turkey Sausage

Denver Egg Scramble Ham, Peppers, Onions, Cheese

Seasoned Breakfast Potatoes

Buttermilk Pancakes Blueberries, Chocolate Chips, Butter, Warm Syrup, Whipped Cream

the WEST MAIN | 35

Sliced Melons + Oranges + Grapefruit

Crunchy Granola Greek Yogurt

Warm Breakfast Sandwich

Choose TWO:

Ham, Egg, and Cheese Croissant Sausage, Egg, and Cheese Biscuit Egg White, Spinach, Tomato, Mushroom, and Cheese English Muffin Sausage, Egg, Potato, and Cheese Burrito Fried Chicken and Cheese Biscuit

Hickory Bacon + Chicken Sausage

Roasted New Potatoes

Belgian Waffles

Whipped Cream, Fruit Compote, Maple Syrup



breakfast plated

coffee, hot tea, and orange juice are included with each option. priced per person, for groups with less than 25 guests.

Traditional | 23

Scrambled egg, breakfast potatoes, bacon, biscuit

Fruit Platter | 23

Assorted sliced fruits presented with Greek yogurt and granola

Breakfast Burrito | 23

Eggs, cheddar, pork sausage, peppers and onion. Served with salsa, sour cream and breakfast potatoes

Petite Spinach and Swiss Crustless Quiche | 23

Roasted red potatoes, poultry sausage and buttered asparagus

French Toast Stack | 23

Mixed berry maple syrup, breakfast potato, pork sausage, powdered sugar



brunch

coffee, hot tea, and orange juice are included with each buffet option. priced per person; based on 1.5 hours of service. small party fee of \$150 charged for groups with fewer than 25 guests.

the SOUTHERN | 40

Individual Fruit + Yogurt Parfait **Granola Topper**

Warm Cheddar Grits Bacon Bits, Green Onion

Fried Chicken and Waffle Chicken tenders, waffle pieces, honey and maple drizzle

Breakfast Casserole Eggs, Potatoes, Pimento Cheese

Spiced Apples Sugar Butter Sauce, Spices, walnuts and pecans

Hickory Bacon + Pork Sausage

Warm Buttermilk Biscuits Sausage Gravy, Apple Butter, Pepper Jam

the SOUTHLAND BRUNCH | 43

Assorted Whole + Sliced Fruit

House Baked Pastries + Coffee Cakes

Warm Cheddar Grits Bacon Bits, Green Onion

Egg Scramble Ham, Mushroom, Swiss Cheese

Individual Spinach + Cheese Quiche

Sliced Brown Sugar Cured Ham Grilled pineapple

Smashed Yukon Gold Potatoes

Steamed Green Beans

Peppers + Onions

Warm Buttermilk Biscuits + Petite Croissants Salted Butter, Honey, Jam

Lemon Bars + Brownies



brunch

coffee, hot tea, and orange juice are included with each buffet option.

priced per person; based on 1.5 hours of service.

small party fee of \$150 charged for groups with fewer than 25 guests.

*chef attendant fee of \$150 charged for omelet station (one chef per 30 guests).

the DOWNTOWN BRUNCH | 50

Assorted Whole + Sliced Fruit

House Baked Pastries + Coffee Cakes

Egg Scramble

Peppers, Onions, Asparagus, Mushroom, Cheddar

Country Fried Steak

Pepper Gravy

Chilean Salmon

Vegetable Ragout

Rice Pilaf

Fresh Dill

Macaroni and Cheese

Sauteed Vegetable Medley

Assorted Mini Cupcakes + Cookies

breakfast ADD-ONS

priced per person or per dozen

Make-Your-Own Yogurt Parfait | 12

Greek Yogurt, Strawberry Yogurt, Crunchy Granola, Fresh Berries, Nuts, Chia Seeds

Buttermilk Pancakes or Belgian Waffles | 14

Warm Syrup, Butter, Blueberries, Chocolate Chips, Whipped Cream

Omelet Station* | 17

Whole Eggs, Egg Whites Ham, Bacon, Turkey Sausage Tomatoes, Bell Peppers, Onions, Spinach, Mushroom Cheddar, Swiss

Assorted Bagels (butter, peanut butter, assorted jam, cream cheese) | 36 per dozen

Danishes + Pastries | 36 per dozen

Muffins + Coffee Cakes + Breakfast Breads | 38 per dozen

Warm Buttermilk Biscuits (butter, honey, assorted jam, sausage gravy) | 43 per dozen

Sausage, Egg, and Cheese Biscuits | 48 per dozen

Breakfast Burritos (ham, egg, cheese OR peppers, onions, mushroom, cheese) | 48 per dozen

Ham, Egg, and Cheese Croissants | 60 per dozen



snack breaks

beverages included only if noted in menu.

priced per person; based on 30 minutes of service.

small party fee of \$150 charged for groups with fewer than 25 guests.

Country Boy Beer Cheese Bagged Pretzels

Mini Corn Dogs, ketchup + mustard

Fried Pickles, Ranch + Remoulade

Funnel Cake Bites Nutella

Cracker Jacks

Lemonade

SUPER FOODS | 17

Blueberries + Blackberries

Assorted Naked Juices

Mixed Nuts

Kind Bars

Dark Chocolate Dipped Lady Fingers

Bubbly sparkling water

I WANT CANDY | 16

Assorted Mini Candies

Choco Peanut, Starburst, Assorted Mini Bars, Starlight Mints, Sour Patch, Skittles, M&M's, Twix, Twizzlers

IT'S IN THE BAG | 16

Assorted Individual Bagged Goodies

Chex Mix, Trail Mix, Cheez-Its, Assorted Cookies, Peanut Butter Crackers, Mini Pretzels, Granola Bars, Combos

TEATIME | 18

Assorted Hot and Iced Teas, Lemon, Honey, Cream

Petite fours, mini croissants and scones with butter and jam

Assorted Cookies

Cucumber + Boursin, and Egg Salad Finger Sandwiches

Apple Cream Cheese Blondies

CHIPS-N-DIP | 18

Assorted Chips (tortilla, pita, potato)

Warm Nacho Cheese, Spinach + Artichoke Dip, Salsa, French Onion Dip, Guacamole Lemonade + Bottled Water



LEXINGTON MARRIOTT CITY CENTER

snack breaks

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MORNING BREAK | 16

Buttermilk Biscuits
Apple Butter, Honey, Local Jams, Boursin Cheese
Strawberry Banana Shooters + Mango Shooters

Apple Cinnamon Empanada Powdered Sugar, Raspberry Sauce

Caffeinated Coffee, Decaffeinated Coffee, Hot Tea

ENERGY PLEASE | 19

Assorted Kind Bars

Yogurt Covered Pretzels

Mixed Nuts

Trail Mix + Match Glazed Pecans, Seeds, Banana Chips, Apricots, Cranberries, Mini M&Ms

Assorted Sports Drinks + Energy Drinks

Starbucks Frappuccino Coffee

7TH INNING STRETCH | 19

Bagged Cheddar Popcorn + Cracker Jacks

Assorted Mini pizzas

Ice Cream Drumsticks
With Peanuts

Soft Pretzel Stadium Mustard

Nacho Chips + Cheese

Assorted Pepsi Soft Drinks

FRUIT A GO-GO | 14

Assorted Whole + Sliced Fruits
Oranges, Apples, Bananas, Cantaloupe, Honeydew, Pineapple, Grapes, Mixed Berries

VEGGIE TALES | 15

Assorted Crudité of Mixed Vegetables Broccoli, Carrots, Radishes, Celery, Squash, Cucumber, Zucchini, Cherry Tomatoes, Ranch



LEXINGTON MARRIOTT CITY CENTER

snack breaks

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DESSERT BREAK | 17

Assorted Cookies Chocolate Chip, Caramel, Oatmeal, Sugar

Brownie Bites

Lemon Bars

Mini Cheesecakes and Petite fours

a la carte SNACKS, priced per person

Country Boy Beer Cheese | 11 Pretzels, Carrots, Celery

Red Pepper Hummus | 11 Pita Chips, Vegetables

Assorted Mixed Vegetable Crudite Platter | 12 Ran

Assorted Mixed Cheese Platter | 12 Strawberry, Grapes, Crackers

Warm Buffalo Chicken Dip, | 11 Tortilla Chip, Vegetables

a la carte SNACKS, priced per dozen

Assorted Bakery Cookies | 36

Brownie Bites | 36

Lemon Bars | 38

Assorted Dessert Bars | 38

Macaroons | 42

a la carte SNACKS, priced per piece (charged based on consumption)

Granola Bars | 4

Bagged Chips | 4

Bagged Popcorn | 4

Whole Candy Bars | 4

Whole Fruit | 3



beverage breaks

priced per person or on consumption.

the SMORGASBOARD

caffeinated + decaffeinated coffee, hot tea, assorted Pepsi soft drinks, bottled water

Full Day Beverage Break | 34 Eight hours of continuous service

Half Day Beverage Break | 18 Four hours of continuous service

a la carte BEVERAGES

Pepsi Soft Drinks + Bottled Water | 4 each

Sparkling Water | 4 each

Energy Drinks | 5 each

Naked Juices | 6 each

Fruit-Infused Water | 30 per gallon

Iced Tea | 55 per gallon Sweetened or unsweetened

Lemonade | 55 per gallon

Hot Chocolate | 55 per gallon

Teavana Hot Teas | 60 per gallon

Starbucks Pike Place Roast Coffee | 70 per gallon Caffeinated or decaffeinated



water and unsweetened iced tea included with each buffet option (coffee available upon request). bakery breads + butter included with each buffet option.

priced per person; based on 1.5 hours of service.

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the PICNIC IN KENTUCKY | 35

Cold Cuts Deli Platter
Turkey, Ham, Country Ham, Roast Beef
Swiss, Yellow Cheddar, Provolone
Croissants, Brioche Buns
Individual packets of mustard + mayonnaise,
Onions, Lettuce, Tomatoes, House Pickles, Chow-Chow

Chicken Salad Grapes, Walnuts

Potato Salad + Cole Slaw

Bagged Sea Salt Kettle Potato Chips

Red Velvet Cake + Turtle Cheesecake

the LOVE OF LEX | 36

Kentucky Burgoo Soup

Paninis

Choose only TWO between warm and cold Warm: Traditional Hot Brown on White Chicken BLT Ranch on Brioche Corned Beef Rueben on Rye

Ham, white and yellow cheddar, lettuce, tomato, peppercorn mayo on Wheat Italian-turkey, ham, pepperoni, salami, lettuce, tomato, provolone, dressed on Hoagie

Cold: Pimento cheese, lettuce, tomato, onion on Wheat Veggie Wrap- hummus, carrot, tomato, cucumber, peppers, onion, olive, lettuce Chicken Salad Croissant- grapes, walnuts, lettuce, tomato

Arcadian Spring Mix Salad, Market Vegetables, Smoked Paprika Ranch and Balsamic

Roasted Vegetable Platter Cucumber Tzatziki Sauce

Bagged Assorted Chips

Carrot Cake + Double Chocolate Cake



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the TAILGATE WEEKEND | 43

Arcadian Spring Mix Salad, Market Vegetables, Smoked Paprika Ranch and Honey Mustard

Assorted Olives and Pickles

Creamy Coleslaw + Vegetable Pasta Salad

Foil-Wrapped Griddled Beef Burgers

Lettuce, Tomato, Onion, Assorted Cheeses, Packets of Mustard, Mayo + Ketchup

Foil-Wrapped Southwest Chili- BBQ Rubbed Turkey Burgers- Chipotle Ranch

Foil-Wrapped All Beef Hotdogs

Cowboy Baked Beans Ground Beef, Peppers, Spices

Cookies n Cream Cheesecake + Apple Cream Cheese Blondie Bars

the BORDERLAND BUFFET | 43

Chicken Tortilla Soup Romaine, Jicama, Cilantro, Orange Salad Chipotle Lime Dressing

Ancho Chili-Rubbed BBQ Pulled Pork

Beef n Bean Burrito Salsa Rojas, Jack Cheese, Tomatoes, Black Olives

Spanish Rice

Flour Tortillas, Tortilla Chips, Sour Cream, Salsa, Guacamole, Limes

Black Beans Roasted Corn, Jalapenos, Cotija Cheese

Churros + Sopapillas



two entrees | 36 three entrees | 40

water and unsweetened iced tea included with each buffet option (coffee available upon request).

bakery bread + butter included with each buffet option.

priced per person; based on 1.5 hours of service.

small party fee of \$150 charged for groups with fewer than 25 guests.

soup + salad, CHOOSE TWO -

Kentucky Burgoo Soup

Tomato Bisque Fresh Cream, Basil

Chicken Tortilla Soup Crushed Tortilla Chip

Loaded Potato Soup

Iceberg Salad

Bacon, Red Onion, Tomato, Blue Cheese Crumbles, Blue Cheese Dressing

Spinach + Ice Salad

Baby Spinach, iceberg, Goat Cheese, Glazed Pecans, cranberry, mandarin orange, Champagne Vinaigrette

Classic Caesar Salad

Romaine, Parmesan, Croutons, Chopped Boiled Egg, Creamy Caesar Dressing

Mixed Greens Salad

Arcadian Lettuce, Tomato, Cucumber, Carrot, Buttermilk Ranch

entrée, CHOOSE TWO OR THREE (see above) -

Petite Sirloin

Fingerling Potatoes, Green Beans + Bell Peppers, Green Peppercorn Sauce

Roasted Lemon Pepper Chicken

Roasted Garlic Potato Mash, Steamed Broccoli + Baby Carrots, Sage Gravy

Parmesan Fried Chicken

Penne Marinara, Sauteed Peppers, Onions, and Mushrooms

Roasted Sweet Chili Glazed Salmon

Tomato basil couscous tossed with roasted mixed vegetables

Bourbon Hoisin BBQ Brisket

Vegetable egg fried rice, steamed broccoli

Slow Roasted Everything Spiced Pork Loin

Honey harissa glaze, cheddar cavatappi tossed with asparagus tips and bacon

Caprese Ciabatta

Basil Pesto, Sliced Tomato, Shaved Red Onion, Fresh Mozzarella, Oregano

House Chips



two entrees | 36 three entrees | 40

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priced per person; based on 1.5 hours of service.

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dessert, CHOOSE ONE -

Vanilla Bean Cheesecake Fresh Berries

White Chocolate Raspberry Cheesecake

Chocolate Toffee Cake

Lemon Italian Cream Cake

Apple Cream Cheese Blondie Bars

Lemon Bars Raspberry Sauce

lunch plated

water; sweetened or unsweetened iced tea + coffee upon request included with each plated option. bakery breads + butter included with each plated option. priced per person.

soup + salad, CHOOSE ONE -

Kentucky Burgoo Soup

Tomato Bisque Fresh Cream, Basil

Broccoli Cheddar Soup

Loaded Potato Soup

Spinach + Ice Salad

Baby Spinach, iceberg, Goat Cheese, Glazed Pecans, cranberry, mandarin orange, Champagne Vinaigrette

Iceberg Salad

Bacon, Red Onion, Tomato, Blue Cheese Crumbles, Blue Cheese Dressing

Caesar Salad

Romaine, Parmesan, Croutons, Chopped Boiled Egg, Creamy Caesar Dressing

Mixed Greens Salad

Arcadian Lettuce, Tomato, Cucumber, Carrot, Buttermilk Ranch



lunch plated

water; sweetened or unsweetened iced tea + coffee upon request included with each plated option. bakery breads + butter included with each plated option. priced per person.

entrée, CHOOSE ONE -

Petite Sirloin | 45

6-ounce, Garlic Butter, parmesan potato stack, asparagus + mushroom, Classic Steak Sauce

Airline Chicken | 35

Roasted Garlic Potato Mash, roasted Brussels sprouts with bacon, Sherry Cream Sauce

Chicken Piccata | 36

Breaded Chicken, Spinach Orzo, Green Beans + Baby Carrots, Caper Sauce

Roasted Salmon | 40

Ancient Grains with Kale, Raisin + Cranberry, Zahtar Zucchini, Toasted Cashews, Sweet Chili Glaze

Chili-Rubbed Pork Loin | 36

Bourbon Harissa Glaze, Cheddar Polenta, Corn + Bell Pepper Salsa

Vegetable Lasagna Rolade | 30

Pomodoro Sauce, Parmesan, Asparagus, Pesto

dessert, CHOOSE ONE -

Flourless Chocolate Torte

White Chocolate Raspberry Cheesecake

Carrot Cake

Cookies-n-Cream Cheesecake

Tiramisu

Turtle Cheesecake

Red Velvet Cake



lunch, between the bread

boxed | 25 displayed | 27

chips, cookie, and bottled water are included with each option.

priced per person; based on 1.5 hours of service for displayed.

small party fee of \$150 charged for groups with fewer than 25 guests for displayed.

choose UP TO THREE -

Roast Beef on Brioche

Lettuce, Tomato, Onion, Swiss + Horseradish Mayo

Grilled Portobello on Ciabatta

Olive Tapenade, Pesto Aioli, Spinach, Tomato + Onion

Turkey on Sourdough

Bacon, Lettuce, Tomato, Onion +White Cheddar

Grilled Chicken Breast on Whole Wheat Bun

Bacon, Lettuce, Tomato, Swiss + Ranch

Chicken Salad Croissant

White Meat Chicken, Grapes, Walnuts, Celery, Lettuce+ Tomato

Ham on Wheat

Apple, Havarti, Yellow Cheddar, Lettuce, Tomato, Onion + Dijon

Italian on Ciabatta

Ham, Turkey, Roast Beef, Pepperoni, Provolone, Lettuce, Tomato, Onion, Vinaigrette

Veggie Wrap

Bell Pepper, Feta, Cucumber, Field Greens, Tomato, Garlic Hummus

Chicken Caesar Salad

Romaine, Grilled Chicken, Parmesan, Croutons, Creamy Caesar Dressing

House Salad

Field Greens, Tomato, Cucumber, Carrot, Roasted Chicken or Salmon, Ranch Dressing + Balsamic Dressing

Chef Salad

Romaine, Ham, Turkey, Chopped Egg, Tomato, Cucumber, Cheddar, Ranch Dressing + Balsamic Dressing

upgraded (room temperature) boxed lunches (\$27 per person) choose UP TO THREE-

side salad, brownie, + bottled water included with each option.

Rice + Grain Bowl

Quinoa, Farro and Rice, Marinated Chicken, Tomato, Cucumber, Feta, Mint, Basil, Italian Vinaigrette

Grilled Steak

Sliced Flank Steak, New Potato, Blue Cheese Crumbles, Boiled Egg, Tomato, Red Onion, Bed of Spinach, Ranch Dressing

Roasted Lemon Salmon

Israeli Couscous Salad, Goat Cheese, Tomato, Cucumber, Olives, Basil Vinaigrette

Asian Noodle

Sesame Chopped Chicken, Cabbage, Carrot, Cucumber, Peanut Noodles, Radish, Boiled Egg, Sesame Seeds

Penne Pasta

Chicken, Pesto Vinaigrette, Mozzarella, Tomato, Onion, Olive, Basil



appetizers, to pass

priced per piece; minimum order of 25 pieces per item.

for a one-hour cocktail hour before dinner, hotel recommends choosing three different types of passed hors d'oeuvres for a total of three pieces per person.

to pass, COLD

Tomato + Arugula Bruschetta, Ricotta | 5

Cocktail Shrimp, Traditional Sauce | 8

Roasted New Potato, Pimento Cheese, Bacon | 6

Balsamic Tomato + Goat Cheese Crostini | 6

Mini Country Ham Biscuit, Orange Marmalade | 6

Beef Tenderloin, Horseradish + Crostini | 9

Caprese Antipasti Skewer, Lemon Oil | 6

Chicken Curry Salad Vol Au Vont | 6

Cranberry + Brie Tart | 8

Smoked Salmon, Dill Cream + Crostini | 8

Bourbon BBQ + Cream Cheese Crostini | 4

to pass, HOT

Pecan Chicken Skewer, Honey Mustard | 6

Chicken + Waffle, Sriracha Maple Syrup | 6

Crab Cake, Remoulade | 7

Buffalo Chicken Spring Roll, Blue Cheese | 8

Bacon-Wrapped Bay Scallop, Ginger Reduction | 9

Beef Tenderloin Kabob, Bourbon Demi | 9

Petite Spinach Quiche, Parmesan | 6

Hot Chicken, White Bread, Dill Pickle | 6

Pimento, Bacon, Mac + Cheese Bite, Pepper Jelly | 6

Bourbon BBQ Beef Meatball | 6

Artichoke Fritter, Lemon Aioli | 5

appetizers, to display

priced per person; based on 1.5 hours of service.

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Veggie Tales | 17

Assorted Crudité of Mixed Vegetables: Broccoli, Carrots, Radishes, Celery, Squash, Cucumber, Zucchini, Cherry Tomatoes, Ranch + Pesto Mayo, Garlic Hummus

The Front Porch | 22

Pickled Shrimp, Country Ham Biscuits, Quick-Pickled Vegetables, Jam, Apple Butter, Beer Cheese, Carrots, Celery, Crackers

Local + Imported Cheeses | 20

Kenny's Farmhouse Cheeses, Jams, Honey, Assorted Crackers + Breads, Preserves, Fresh Berries and Grapes

Antipasti | 19

Sun dried Tomatoes, Roasted Bell Peppers + Artichokes, Mozzarella, Provolone, Pepperoni, Salami, Capicola, Summer Sausage, Olives, Assorted Crackers + Breads



dinner buffets

water and unsweetened iced tea included with each buffet option (coffee available upon request).

bakery breads + butter included with each buffet option.

priced per person; based on 1.5 hours of service.

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the CLASSIC | 51

Field Greens Salad

Cranberry, Goat Cheese, Walnut, Cucumber, Tomato, Crouton, Pomegranate Vinaigrette + Parmesan Ranch

Roasted Bone-In Chicken

New Potatoes, Asparagus, Toasted Almonds, Rosemary Butter

Grilled Swordfish

Pico de Gallo, Rice Pilaf, Peas, Mushrooms, Assorted Roasted Vegetables

Turtle Cheesecake + Vanilla Bean Cheesecake

the ITALIAN | 55

Caesar Salad

Romaine, Parmesan, Croutons, Creamy Caesar Dressing

Rosemary Focaccia + Garlic Bread

Italian Sausage + Meatballs

Peppers + Onions

Antipasti Platter

Salami, Capicola, Pepperoni, Mozzarella, Provolone, Olives, Artichoke, Marinated Peppers

Lemon Chicken

Artichoke- Caper Sauce

Pasta Marinara

Tortellini Pasta Primavera

Lemon Cream Cake + Tiramisu Cake

the AMERICAN | 56

Kentucky Burgoo Soup

Shrimp Cocktail - traditional sauce

California Cobb

Romaine, Bacon, Egg, Blue Cheese Crumbles, Tomato, Chicken, Avocado Ranch

Sliced Beef Brisket

Washington State Merlot Demi-Glace, Local Mushrooms, Rosemary Red Potatoes, Brussel Sprouts

Louisiana Cajun Fried Chicken Thighs

Collard Greens, Northern Beans

Roasted Mahi Mahi- Mango relish and Roasted Mixed Vegetables

Apple Cobbler with Whipped Cream + Derby Pie



dinner buffets

two entrees | 52 three entrees | 59

water and unsweetened iced tea included with each buffet option (coffee available upon request).

bakery breads + butter included with each buffet option.

priced per person; based on 1.5 hours if service.

small party fee of \$150 charged for groups with fewer than 25 guests.

soup + salad, CHOOSE TWO -

Kentucky Burgoo Soup

Tomato Bisque Fresh Cream, Basil

Broccoli Cheddar Soup

Black Bean Soup

Spinach + Ice Salad

Baby Spinach, iceberg, Goat Cheese, Glazed Pecans, cranberry, mandarin orange, Champagne Vinaigrette

Iceberg Salad

Bacon, Red Onion, Tomato, Blue Cheese Crumbles, Blue Cheese Dressing

Classic Caesar Salad

Romaine, Parmesan, Croutons, Chopped Boiled Egg, Creamy Caesar Dressing

Mixed Greens Salad

Arcadian Lettuce, Tomato, Cucumber, Carrot, Buttermilk Ranch

Caprese Salad

Balsamic Glaze, Extra Virgin Oil, Tomato, Fresh Mozzarella, Red Onion, Pesto

entrée, CHOOSE TWO OR THREE (see above) -

Braised Beef Short Rib

Boursin + Chive Polenta, Pearl Onion, Peeled Rainbow Baby Carrots, Merlot Beef Jus

Grilled Flank Steak

Tomato pesto chimichurri, cheddar cavatappi, broccoli, carrot and cauliflower

Roasted Airline Chicken

Potato Mash, Roasted Broccolini, Dijon Cream

Chili-Rubbed Pork Loin

Bourbon Peach BBQ Sauce, Roasted New Potatoes, Zucchini, Corn + Bell-Pepper Salsa

Seared Sweet Chili Glazed Salmon

Everything Spice, Mushroom + Green Onion Rice Pilaf, steamed green beans and bell pepper

Grilled Swordfish

Orzo Pasta with Dill, Parsley +Basil, Asparagus, pico de gallo, lemon vinaigrette

Veggie Pasta

Penne, Charred Fennel, Portobello, Garlic, Shallots, Zucchini + Squash, Parsley, tomato butter



dinner buffets

two entrees | 52 three entrees | 59

water and unsweetened iced tea included with each buffet option (coffee available upon request). bakery breads + butter included with each buffet option.

priced per person; based on 1.5 hours of service.

small party fee of \$150 charged for groups with fewer than 25 guests.

dessert, CHOOSE TWO -

Salted Caramel Cheesecake

Turtle Cheesecake

Cookies-n-Cream Cheesecake

Red Velvet Cake

Pecan Pie

Double Chocolate Cake

dinner plated

water; sweetened or unsweetened iced tea + coffee upon request included with each plated option. bakery breads + butter included with each plated option. priced per person.

soup + salad, CHOOSE ONE -

Kentucky Burgoo Soup

Tomato Bisque Fresh Cream, Basil

Broccoli Cheddar Soup

Loaded Potato Soup

Iceberg Salad

Bacon, Red Onion, Tomato, Blue Cheese Crumbles, Blue Cheese Dressing

Spinach + Ice Salad

Baby Spinach, iceberg, Goat Cheese, Glazed Pecans, cranberry, mandarin orange, Champagne Vinaigrette

Classic Caesar Salad

Romaine, Parmesan, Croutons, Chopped Boiled Egg, Creamy Caesar Dressing

Mixed Greens Salad

Arcadian Lettuce, Tomato, Cucumber, Carrot, Buttermilk Ranch

Caprese Salad

Balsamic Glaze, Extra Virgin Oil, Tomato, Fresh Mozzarella, Red Onion, Pesto



dinner plated

water; sweetened or unsweetened iced tea + coffee upon request included with each plated option. bakery breads + butter included with each buffet option. priced per person.

entrée, CHOOSE ONE** -

Beef Tenderloin Medallions | 61

Truffle Potato Puree, Green Peppercorn Demi, Spinach, Mushroom, Bell Pepper Fricassee

Braised Beef Short Rib | 55

White Cheddar Au Gratin Potato, Pearl Onion, Baby Carrot, Asparagus, Stout Ale Braising Liquid

Sauteed Chicken Breast | 42

Tomato, Baby Kale, Artichoke Ragu, Herb Polenta, Mushroom Marsala Cream

Roasted Garlic Oregano Airline Chicken | 47

Tomato basil Israeli couscous, broccoli florets, honey harissa glaze

Chilean Salmon | 51

Mixed Baby Beets, Blackberries, Rye Crumble, Cucumber Yogurt, Micro Greens

Sugar Snap Pea Orzo | 38

Carrot Jus, Fresh Mozzarella, Beech Mushroom, Roasted Vegetables, Pea shoots

dessert, CHOOSE ONE -

Cappuccino Cheesecake

White Chocolate Raspberry Cheesecake

Carrot Cake

Red Velvet Cake

Tiramisu

Triple Chocolate Mousse

Chocolate Bundt

Fresh Berries

Brownie + Blondie Duo



stations, savory

priced per person to be added to a buffet; based on 1.5 hours of service. full meal can be made using stations; see your catering + events manager for more information. small party fee of \$150 charged for groups with fewer than 25 guests.

the GREENS | 15

Romaine, Arcadian Spring Mix
Caesar Dressing, Balsamic Vinaigrette, Parmesan Peppercorn Dressing
Cherry Tomatoes, Chickpeas, Cucumbers, Red Onion
Goat Cheese, Parmesan
Bacon Bits, Seasoned Croutons

the KY GRITS BAR | 20

Local Cheddar Grits
More Cheddar, Boursin Cheese, Swiss, Tabasco, Bacon Bits, Green Onion, Cajun Rock Shrimp, Pulled BBQ Chicken,
Roasted Corn + Jalapeno

the SLIDER BAR | 21

Diner Burger
Beef Patty, American Cheese, House Pickle, Ketchup + Mustard
Chicken Parmesan
Marinara, Mozzarella, Oregano
BBQ Lamb
Cucumber Yogurt, Swiss
Assorted Bagged Chips

the TACO BAR | 22

Chicken Al Pastor, Carnitas

Refried Beans

Flour Tortillas

Shredded Cheddar, Cotija, Lettuce, Red Onion, Sour Cream, Pickled Jalapenos, Pico

Spanish Rice

Tortilla Chips

Salsa Poblano, Traditional Salsa, Guacamole

Queso Dip



stations, savory

priced per person to be added to a buffet; based on 1.5 hours of service.

full meal can be made using stations; see your catering + events manager for more information.

small party fee of \$150 charged for groups with fewer than 25 guests.

the MASHED POTATO BAR | 18

Whipped Garlic Mashed Potatoes
BBQ Pulled Pork, Cheddar, Chives, Broccoli, Chili, Bacon, Sour Cream, Popcorn Chicken

the WING IT | 18

Boneless Chicken Wings

Sauce Bar

Bourbon BBQ, Buffalo, Garlic Parmesan, Honey Mustard

Blue Cheese, Cucumber Yogurt, Ranch Dressing, tortilla chips

Carrot + Celery + Relish Tray

the LUCKY IN KENTUCKY | 19

Bourbon BBQ Bone in Chicken Wings

Crostini Trio

Hot Brown, Cucumber-Boursin-Arugula, and Country Ham + Beer Cheese

Deviled Eaas

Traditional, Salmon + Chive, Tomato + Caper Smoked Paprika + Bacon

Mini Corn Puddings

the PASTA BAR | 25

Rigatoni Marinara + Pesto Fusilli + Alfredo Cavatappi Roasted Diced Chicken, Beef Meatballs, Roasted Shrimp Roasted Assorted Vegetables, Parmesan, Italian Seasonings, Red Pepper Flakes, Garlic Bread



stations, savory

priced per item to be added to a buffet; based on 1.5 hours of service.

full meal can be made using stations; see your catering + events manager for more information.

small party fee of \$150 charged for groups with fewer than 25 guests.

*chef attendant fee of \$150 is required

the CARNIVORE CARVING BOARD* -

Assorted Dinner Rolls

Slow Roasted Steamship Round of Beef | 1000 each, serves 100 people Whole Grain Mustard, Horseradish Cream, Steak Sauce

Slow Roasted Top Round of Beef | 600 each, serves 60 people Whole Grain Mustard, Horseradish Cream, Steak Sauce

Brown Sugar Honey Glazed Ham | 130 each, serves 30 people Honey Mustard, Mango Chutney, Crushed Pineapple

Roasted Turkey with Herbed Butter | 130 each, serves 25 people Mixed Berry Preserve, Amish Pepper Jelly, Horseradish Cream



bar, on consumption

all beverages consumed are paid for by the host; priced per drink; service charge + sales tax will apply. includes mixers, garnish, + ice.

hotel recommends one bar per 75 guests; bartender fee of \$250 will apply per bar.

the SPIRITS, choose one tier -

SELECT | 9

Smirnoff Red Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Jose Cuervo Silver Tequila

PREMIUM | 11

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Hennessy VS Cognac

LUXURY | 13

Tito's **OR** Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy VSOP Cognac

the WINES, choose up to six -

SELECT | 9

Chloe Sauvignon Blanc, Chloe Chardonnay, Chloe Pinot Grigio,14 Hands Cabernet Sauvignon, Sycamore Lane Cabernet Sauvignon, Robert Mondavi Merlot, Chloe Prosecco, Chateau St. Michelle Rosé

PREMIUM | 11

Menage A Trois Moscato, Emmolo Sauvignon Blanc, Federalist Chardonnay, La Fiera Pinot Grigio, Boen Pinot Noir, Federalist Red Blend, The Velvet Devil Merlot, Federalist Cabernet Sauvignon, Band of Roses Rosé

LUXURY | 13

Ruffino Moscato, Illumination Sauvignon Blanc, Flowers Chardonnay, Terlato Pinot Grigio, Decoy Pinot Noir, Duckhorn Merlot, Napa Quilt Cabernet Sauvignon, Mum Napa Sparkling, Bieler Pere & Fils Rosé, Emmolo Sparkling

the BEER, choose up to six -

DOMESTIC | 5

Blue Moon, Michelob Ultra, Coors Lite, Budweiser, Bud Light, Miller Lite

IMPORT | 6

Corona Light, Guinness, Modelo, Corona, Heineken, Stella

LOCAL | 7

Seasonal Selection from West Sixth, Country Boy, or Lexington Brewing & Distilling Co.



bar, cash

all beverages consumed are paid for by the guest; priced per drink; service charge + sales tax included. includes mixers, garnish, + ice.

hotel recommends one bar per 75 guests; bartender + cashier fee of \$250 each will apply per bar.

the SPIRITS, choose one tier -

SELECT | 9

Smirnoff Red Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Jose Cuervo Silver Tequila

PREMIUM | 11

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Hennessy VS Cognac

LUXURY | 13

Tito's **OR** Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy VSOP Cognac

the WINES, choose up to six -

SELECT | 9

Chloe Sauvignon Blanc, Chloe Chardonnay, Chloe Pinot Grigio,14 Hands Cabernet Sauvignon,, Sycamore Lane Cabernet Sauvignon, Robert Mondavi Merlot, Chloe Prosecco, Chateau St. Michelle Rosé

PREMIUM | 11

Menage A Trois Moscato, Emmolo Sauvignon Blanc, Federalist Chardonnay, La Fiera Pinot Grigio, Boen Pinot Noir, Federalist Red Blend, The Velvet Devil Merlot, Federalist Cabernet Sauvignon, Band of Roses Rosé

LUXURY | 13

Ruffino Moscato, Illumination Sauvignon Blanc, Flowers Chardonnay, Terlato Pinot Grigio, Decoy Pinot Noir, Duckhorn Merlot, Napa Quilt Cabernet Sauvignon, Mum Napa Sparkling, Bieler Pere & Fils Rosé, Emmolo Sparkling

the BEER, choose up to six -

DOMESTIC | 6

Blue Moon, Michelob Ultra, Coors Lite, Budweiser, Bud Light, Miller Lite

IMPORT | 7

Corona Light, Guinness, Modelo, Corona, Heineken, Stella

LOCAL | 8

Seasonal Selection from West Sixth, Country Boy, or Lexington Brewing & Distilling Co.



LEXINGTON MARRIOTT CITY CENTER

bar, open

all beverages consumed are prepaid for by the host; priced per person; service charge + sales tax will apply. includes mixers, garnish, + ice.

hotel recommends one bar per 75 guests; bartender fee of \$250 will apply per bar. minimum 1 hour of service.

the SELECT OPEN BAR | 24 first hour, 12 each additional hour

the SPIRITS

Smirnoff Red Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Jose Cuervo Silver Tequila

the WINES, choose up to four -

WHITE

Chloe Sauvignon Blanc, 14 Hands Sauvignon Blanc, Chloe Chardonnay, Sycamore Lane Chardonnay, Chloe Pinot Grigio, Seven Daughters Moscato

RED

Chloe Pinot Noir, 14 Hands Cabernet Sauvignon Sycamore Lane Cabernet Sauvignon, Chloe Cabernet Sauvignon, Robert Mondavi Merlot

SPECIALTY

Chloe Prosecco, Chateau St. Michelle Rosé

the BEER, choose up to six -

DOMESTIC

Blue Moon, Michelob Ultra, Coors Lite, Budweiser, Bud Light, Miller Lite

IMPORT

Corona Light, Guinness, Modelo, Corona, Heineken, Stella



bar, open

all beverages consumed are prepaid for by the host; priced per person; service charge + sales tax will apply. includes mixers, garnish, + ice.

hotel recommends one bar per 75 guests; bartender fee of \$250 will apply per bar. minimum 1 hour of service.

the PREMIUM OPEN BAR | 28 first hour, 14 each additional hour

the SPIRITS

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Hennessy VS Cognac

the WINES, choose up to four -

WHITE

Menage A Trois Moscato, Emmolo Sauvignon Blanc, Federalist Chardonnay, La Fiera Pinot Grigio

RED

Boen Pinot Noir, Dreaming Tree Red Blend, Federalist Red Blend, The Velvet Devil Merlot, Federalist Cabernet Sauvignon

SPECIALTY

Emmolo Sparkling, Band of Roses Rosé

the BEER, choose up to six -

DOMESTIC

Blue Moon, Michelob Ultra, Coors Lite, Budweiser, Bud Light, Miller Lite

IMPORT

Corona Light, Guinness, Modelo, Corona, Heineken, Stella

LOCAL

Seasonal Selection from West Sixth, Country Boy, or Lexington Brewing & Distilling Co.



bar, open

all beverages consumed are prepaid for by the host; priced per person; service charge + sales tax will apply. includes mixers, garnish, + ice.

hotel recommends one bar per 75 guests; bartender fee of \$250 will apply per bar. minimum 1 hour of service.

The LUXURY OPEN BAR | 30 first hour, 16 each additional hour

the SPIRITS

Tito's **OR** Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy VSOP Cognac

the WINES, choose up to four -

WHITE

Ruffino Moscato, Illumination Sauvignon Blanc, Flowers Chardonnay, Napa Quilt Chardonnay, Terlato Pinot Grigio

RED

Decoy Pinot Noir, Seven Falls Merlot, Duckhorn Merlot, Canvasback Cabernet Sauvignon, Napa Quilt Cabernet Sauvignon

SPECIALTY

Mum Napa Sparkling, Bieler Pere & Fils Rosé

the BEER, choose up to six -

DOMESTIC

Blue Moon, Michelob Ultra, Coors Lite, Budweiser, Bud Light, Miller Lite

IMPORT

Corona Light, Guinness, Modelo, Corona, Heineken, Stella

LOCAL

Seasonal Selection from West Sixth, Country Boy, or Lexington Brewing & Distilling Co.



info

dietary NEEDS

Special dietary needs can be accommodated. Please communicate requests to your catering + events manager.

guarantees ON FOOD + BEVERAGE

We need your assistance in making your event a success. Confirm your minimum attendance fourteen days in advance. This will be considered your minimum guarantee and is not subject to reduction. Confirm any increase no later than 72 business hours from your event. If no guarantee is received, the original expected attendance on your event order will be used. Charges are predicated upon factors pertaining to the entire program.

confirmation OF SETUP REQUIREMENTS

Final menu items, room arrangements, and other details pertaining to your function will be outlined in an event order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.

tax + SERVICE CHARGE

All event space, food + beverage, and related services are subject to a 25% service charge. All charges are subject to 6% Kentucky state sales tax.

tax EXEMPT STATUS

The state of Kentucky requires a completed Kentucky tax exemption form be received prior to group's arrival. If this form is not received and verified, the organization will not be permitted tax exempt status and must file a return with the state to receive a refund.

serving OF ALCOHOLIC BEVERAGES

Alcoholic beverages will not be served to any guest under the age of 21 years, nor to any guest who cannot produce proper proof of age. Parents/adults cannot legally serve children/minors. Any guest who appears intoxicated will be refused alcoholic beverage service. The hotel adheres to the above policies without exception. All alcoholic beverages must be purchased and dispensed by hotel personnel. Bar maximum duration is five hours.

outside FOOD + BEVERAGE

With the exception of wedding cakes and religious observances, outside food + beverage is prohibited in our private meeting spaces. Should outside food and/or beverage be discovered, a penalty fee of \$500 will be automatically charged to the group's master account, and the group will be asked to vacate the premises without a refund.

labor CHARGES

Resetting of meeting rooms from previously agreed set-ups per your event order may result in additional cost to the group in the form of a labor fee.

audio-VISUAL

All audio-visual needs are handled by the property's in-house provider, "Dobil Laboratories". Audio-visual needs are subject to a taxable service charge and Kentucky state sales tax. Outside audio-visual is not permitted, with the exception of certain equipment for group's DJ or band. If outside audio-visual services are used, a fee of \$2,000 will incur.

shipping + RECEIVING

Hotel will accept 10 boxes on behalf of each group complimentary within 3 days of group's arrival. If box(es) arrives more than 3 days before event, a \$5 per box receiving fee will apply. If shipping more than 10 boxes, a \$5 per box receiving fee will apply regardless of days out from group's arrival. Once shipped, please email your catering + events manager the tracking number. At the end of the program, group/client is responsible for packing and labeling boxes for send out.

LEXINGTON MARRIOTT CITY CENTER

info x2

printing + COPYING

The hotel will print up to 20 pages in black and white at no charge. The hotel will print up to 30 additional pages (for a total of 50 pages) at a fee of 8 cents per page. The hotel will only print in black and white. Please see your catering + events manager for more details/questions.

menu PRICING

All prices are subject to change pending circumstances with notice. Your catering + events manager will confirm all food and beverage pricing with you 30 days prior to the event date.

décor ITEMS

The hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape, or any other substance. Failure to comply with this policy may result in repair fees in an amount to be determined by hotel management. A fee of \$500 will be charged for any use of live flower petals, confetti and/or glitter before, during or after your event. Arrangements for security of equipment or décor items prior to the event can be made with your catering + events manager. Clean up of excessive trash not easily removed by a standard vacuum will be charged to client at a rate of \$25 per hour per staff member.

parking GARAGE

Self-parking is available for all guests in our City Center Parking Garage located underneath the hotel at \$19 daily (subject to change).

billing METHOD

An acceptable form of payment must be agreed upon during the initial booking arrangements (contracting phase). Acceptable forms include advance deposit (prepayment) or completed credit card authorization form. Please see your sales manager for more details/guestions.

security PERSONNEL

The hotel employs a staff of security personnel to assist in its daily operation. The hotel may request that the group obtain and pay for bonded security personnel under certain circumstances. Should additional security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Permission to provide group's own security must be obtained at least thirty (30) days prior to the event and will not be reasonably withheld or delayed.

general LIABILITY

The group agrees to indemnify, defend, and hold harmless hotel from and against any claim, action, cause of action, liability loss, damage or expense, including reasonable attorney fees to the extend caused in whole or in part by the negligent or willful act or omission of the group, its agents, officers, representatives, employees or guests. The group agrees to take full responsibility for any and all damage to hotel premises by the group's staff or outside vendors. Hotel is NOT responsible for any loss or damage no matter what the cause to any samples, displays, equipment or personal effects brought into hotel by the group or its invitees.

