



2023 BANQUET MENU

The Galt House Hotel | 502-589-5200 | www.galthouse.com

GENERAL POLICIES

FOOD AND BEVERAGE: To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered. Food and/or Beverage items remaining from a banquet meal may not be re-plated or saved for service during a subsequent planned break or meal period for a group. Similarly, left-over food and/or beverage items may not be taken off-premises or donated to another party. Break offerings are intended for a maximum duration of 60 minutes and buffet meals are designed to last no more than one and a half hours to preserve and ensure food quality. Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of meal service. Special meals will be charged at market prices. The Hotel is responsible for the sale and service of alcoholic beverages as regulated by Kentucky Alcoholic Beverage Control board's regulations. Our alcoholic beverage license requires us to (1) Request proper picture identification to prove legal age to consume alcohol. (2) Refuse alcoholic beverage service if the guest cannot provide the proper identification. (3) Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

Food and Beverage pricing subject to change based on availability.

MEETING AND FUNCTION SPACE: Function space is assigned according to the size and requirements of the group. The Hotel reserves the right to reassign function space based on expected attendance, setup requirements or the need to maximize use of our function space to best meet the needs of all its guests. A fee of \$25.00 per day per room will be charged for a setup refresh.

MEAL GUARANTEES & ATTENDANCE REQUIREMENTS: It is the responsibility of the group representative to provide the event department with the number of guests expected for all meetings and banquet functions no later than 12:00 PM five (5) business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee. The hotel will set and prepare for 3% above the guarantee up to a maximum of 25 guests where possible. Menu selections must be received 21 days prior to event date. An increase in guest count inside of 72 hours will be accommodated based on availability of product. Should the attendance exceed the final guarantee a surcharge of \$10 per person above the meal price will apply plus applicable service charge and tax. Any special meal orders (Vegetarian, Gluten Free, etc.) should be included within the final Meal Guarantee. Kosher, Vegan and Gluten Free meals must be pre-ordered, on-site additions are not available. (For events on Saturday and Sunday, your final guarantee will be due the Monday before your event.) Special pricing will apply.

GENERAL POLICIES

BANQUET CHECKS: The function sponsor, host, or authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

ROOM SETUP: A fee will apply based on room size when a change in setup is required to accommodate numerous events in one location on the same day along with any significant changes made to the room setup on the day of the event not previously included on the banquet event order. For meeting/breakout rooms, the charge is \$250.00; for ballroom sections the charge is \$1,000.00, per section.

MEAL SERVICE: Buffets (breakfast, lunch, reception, and dinner) are served for one and a half (1 ½) hours. Buffet minimums are listed with each menu. If your group number is less than 25 people, you will be directed to order from the small meetings package. An extension of actual service times is subject to additional labor fees. Meal service beginning after 10:00pm will be assessed a 10% menu surcharge.

SERVICE CHARGE & TAX: Food, beverage, and room rental are subject to a 25% taxable service charge and applicable sales tax. Tax on food and non-alcoholic beverage, beer, wine, and distilled spirits is currently 6%. Prices, service charge and taxes are subject to change at any time, with a two-week notification.

LABOR FEES & ADDITIONAL MENU CHARGES: Food stations attendant: \$300 per attendant, minimum of three hours | \$50 each additional hour. Server Passed: \$175 up to 2 hours | \$75 each additional hour. Bartender: \$400 each, minimum of four hours | \$75 each additional hour. Cash bar cashiers: \$350, minimum of four hours | \$75 each additional hour. Additional labor charges may apply for special services requested. Cleaning required following use of glitter, confetti or similar items will incur a fee based on size of meeting or banquet space, pricing begins at \$250. Should any of these items be used without notifying your event representative, additional labor fees will apply. Please contact your events team for additional information.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should consume them fully cooked.

GENERAL POLICIES

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

OUTSIDE CONTRACTORS: Vendors must be approved by the Hotel prior to contracting the vendor's services. We recommend to avoid a \$75 excessive cleaning fee that each meeting space is broken down cleanly. A listing of potential vendors must be submitted to the hotel prior to contracting these outside services at least 30 days prior to the Event date to obtain approval from the Hotel and to make necessary arrangements. The Hotel will require outside contractors to provide the Hotel, a Certificate of Insurance (COI) in the amount of \$1,000,000.00 naming AJS Hotels before the outside contractor will be allowed to provide services on the Hotel's premises. The hotel assumes no liability or responsibility of any items, nor the actions of outside vendors.

SHIPPING & RECEIVING: Due to local fire regulations and limited storage space, we ask that you route inbound or outbound freight for exhibit and conference materials through a Drayage Company. Otherwise, packages sent directly to the hotel are subject to handling charges. To ensure efficient delivery please label all packages with guest (recipient's) name as well as the conference name and date. Conference materials will be accepted by the hotel no more than 3 days prior to arrival. **The UPS Store address located in the hotel is: 325 W Main St. Suite 120.**

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

A LA CARTE BEVERAGE BREAKS

Sold in whole increments

- ▶ **Freshly Brewed Coffee** \$74 per gallon
- ▶ **Freshly Brewed Decaffeinated Coffee** \$74 per gallon
- ▶ **Selection of Bigelow Teas, Lemon and Honey** \$74 per gallon
- ▶ **Hot Chocolate** \$74 per gallon
- ▶ **Freshly Brewed Iced Tea** \$69 per gallon
- ▶ **Old Fashioned Lemonade** \$69 per gallon
- ▶ **Fruit Punch** \$69 per gallon
- ▶ **Citrus Infused Spring Water** \$55 per gallon
- ▶ **Cucumber Mint Infused Water** \$55 per gallon
- ▶ **Chilled Juice** (Orange, Apple, Grapefruit, Cranberry, Grape or Tomato) \$69 per gallon
- ▶ **Chilled Milk** (Whole, 2%, Skim, Soy, or Almond) \$32 per quart

Sold on Consumption

- ▶ **Assorted Pepsi Soft Drinks**, 12oz Bottles \$4 each
- ▶ **Water Bottle**, 12oz Bottles \$4 each
- ▶ **Bottled Pure Leaf Tea** (Sweet and Unsweet) \$5 each
- ▶ **Starbucks® Frappuccino** \$6 each
(Mocha, Vanilla, Caramel and Coffee)
- ▶ **Starbucks® Double Shot** (Mocha and White Mocha) \$7 each

BEVERAGE BREAKS

Breaks based on 60 minutes of service
Extended service \$4 per hour per person

ULTIMATE BEVERAGE SERVICE | \$18 per person

- ▶ **Freshly Brewed Coffee**, Regular and Decaffeinated Signature Blend
- ▶ **Selection of Bigelow Teas, Lemon and Honey**
- ▶ **Assorted Bottles Pure Leaf Tea** (Unsweetened, Sweet, Super Sweet)
- ▶ **LIFEWTR**

IT'S A JOLT | \$25 per person

- ▶ **Freshly Brewed Coffee**, Regular and Decaffeinated Signature Blend
- ▶ **Selection of Bigelow Teas, Lemon and Honey**
- ▶ **Assorted Starbucks® Bottles Frappuccino's** (Mocha, Vanilla, Caramel, Coffee)
- ▶ **Assorted Starbucks® Double Shots** (Mocha, White Chocolate)
- ▶ **LIFEWTR**

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Due to current market conditions, product and pricing are subject to change.
V = Vegetarian, VE = Vegan, GF = Gluten free

THEMED BREAKS

*Breaks based on 60 minutes of service
Extend service for \$4 per hour per person*

FARMERS MARKET (GF, V) | \$19 per person

- ▶ Seasonal Fruit with Local Honey
- ▶ Farm Fresh Vegetable Crudit  Display
- ▶ Celery, Carrots, Cucumbers & Seasonal Vegetables
- ▶ Green Goddess & Red Pepper Hummus
- ▶ Coffee, Decaf Coffee, Tea, Assorted Pepsi Soft Drinks, Bottled Water

COOKIE CRAZE (V) | \$18 per person

- ▶ Selection of Freshly Baked Cookies
- ▶ Chilled Selection of Milk (Whole, 2%, Skim, Soy, or Almond)
- ▶ Coffee, Decaf Coffee, Tea, Assorted Pepsi Soft Drinks

TAKE A DIP (V) | \$17 per person

- ▶ House Salsa & Guacamole, Tortilla Chips
- ▶ Red Pepper Hummus, Toasted Pita Chips
- ▶ Caramelized Onion Dip, Kettle Chips
- ▶ Coffee, Decaf Coffee, Tea, Assorted Pepsi Soft Drinks

BYO NACHOS | \$20 per person

- ▶ Corn Tortilla Chips
- ▶ White Queso Dip
- ▶ Pico De Gallo
- ▶ Pickled Jalapenos
- ▶ Shredded Cheddar Cheese
- ▶ Seasoned Ground Beef
- ▶ Shredded Fajita Chicken
- ▶ Assorted Pepsi Soft Drinks, Bottled Water

VINTNERS DELIGHT | \$25 per person

- ▶ Assorted domestic & imported meats and cheeses
- ▶ Marinated Olives
- ▶ Grilled Vegetables
- ▶ A variety of mixed crackers
- ▶ Assorted Pepsi Soft Drinks, Bottled Water

ENGLISH TEATIME | \$19 per person

- ▶ Hot & Cold Tea with Lemon and Honey
- ▶ An assortment of Scones with fresh jams and jellies
- ▶ Finger Sandwiches (Benedictine and Pimento Cheese)
- ▶ Mini Quiches
- ▶ Assorted Pepsi Soft Drinks, Bottled Water

A LA CARTE BREAK SELECTIONS

**Orders by the Dozen, Sold in Full Orders Only, Unless
Otherwise Noted**

- | | |
|--|----------------|
| ▶ Assorted Muffins (V) | \$40 per dozen |
| ▶ Croissants (V) | \$48 per dozen |
| ▶ Assorted Bagels (V)
with Cream Cheese | \$40 per dozen |
| ▶ Nutrigrain Bars (V) | \$60 per dozen |
| ▶ Granola Bars (V) | \$48 per dozen |
| ▶ Blondies (V) | \$48 per dozen |
| ▶ Brownies (V) | \$52 per dozen |
| ▶ Lemon Bars (V) | \$52 per dozen |
| ▶ Rice Krispy Treats (GF, V) | \$48 per dozen |
| ▶ Assorted Candy Bars (V) | \$48 per dozen |
| ▶ Mixed Nuts (GF, VE) | \$60 per pound |
| ▶ Peanuts (GF, VE) | \$40 per pound |
| ▶ Freshly Baked Cookies (V) | \$52 per dozen |
| ▶ Chex Mix (V) | \$40 per pound |

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CONTINENTAL BREAKFAST OPTIONS

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

TRADITIONAL CONTINENTAL BREAKFAST (V) | \$28 per person

- ▶ Seasonal Fruit Display
- ▶ Assorted Breakfast Pastries
- ▶ Chilled Orange Juice
- ▶ Selection of Bigelow Teas, Lemon and Honey
- ▶ Fresh Brewed Coffee, Regular and Decaffeinated

ENHANCED CONTINENTAL BREAKFAST | \$30 per person

- ▶ Seasonal Fruit Display & Assorted Breakfast Pastries
- ▶ Wiesenberger Oatmeal – Brown Sugar, Dried Fruit, Toasted Almond Slivers (V)
- ▶ Bagels – Plain Cream Cheese, Blueberry Cream Cheese, Lox Cream Cheese, Capers, Red Onion
- ▶ Chilled Orange Juice, Selections of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated

BREAKFAST ENHANCEMENTS per person to accompany your selected buffet

- | | |
|--|---|
| ▶ Fried Chicken Biscuit \$6 | ▶ BYO Avocado Toast – Mashed Avocado, Diced Tomato, Diced Red Onion, Everything Bagel Spice (V) \$6 |
| ▶ Sausage, Egg, and Cheese Biscuit \$8 | ▶ Smoked Salmon & Bagel – Cream Cheese, Capers, Red Onion, Green Onion \$10 |
| ▶ Sausage Gravy & Biscuits \$6 | ▶ French Toast with Berry Compote and Breakfast Syrup (V) \$6 |
| ▶ Turkey Bacon \$7 | ▶ Variety of Cold Cereal with Selection of Chilled Milk (V) \$3 |
| ▶ Stone Grits with Butter (V) \$3 | ▶ Assorted Fruit Juices, Cranberry, Apple, and Grapefruit \$3 |
| ▶ Assorted Breakfast Pastries \$4 | |
| ▶ Yogurt Parfaits, Granola and Fresh Berries (V) \$6 | |



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BREAKFAST BUFFET OPTIONS

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

AMERICAN BREAKFAST | \$32 per person

- Display of Fresh Seasonal Fruits
- Farm Fresh Scrambled Eggs
- Choice of Pork Sausage Links, Crisp Peppered Bacon, Turkey Sausage, or Turkey Bacon
- Golden Fried Hash Browns
- Warm Buttermilk Biscuits, Sweet Butter & Fruit Preserves
- Chilled Orange Juice
- Selection of Bigelow Teas, Lemon and Honey
- Fresh Brewed Coffee, Regular and Decaffeinated

SOUTHWEST BREAKFAST | \$35 per person

- Sliced Fresh Fruit with Tajin Seasoning
- Pepper Jack Scrambled Eggs
- Chilaquiles – Corn Tortillas Baked with Red Sauce, Pulled Chicken, Cotija Cheese, and Sauteed Onions
- Southwest Seasoned Breakfast Potatoes
- Chilled Orange Juice
- Selection of Bigelow Teas, Lemon and Honey
- Fresh Brewed Coffee, Regular and Decaffeinated

PLATINUM BREAKFAST | \$42 per person

- Display of Fresh Seasonal Fruits
- Denver Scrambled Eggs – Ham, Sweet Bell Peppers, Onions, Cheddar Cheese
- Traditional Scrambled Eggs
- Crisp Peppered Bacon
- Pork Sausage Links
- Hash Brown Potatoes with Sauteed Peppers and Onions
- Herb Roasted Tomatoes
- Assorted Breakfast Breads – White, Wheatberry, Bagels
- Assorted Chilled Juices, Fresh Brewed Coffee, Regular & Decaffeinated



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BOX LUNCHES

*All Boxed Lunches are served with a Bag of Chips, Whole Fruit, a Cookie, Pepsi Soft Drinks and Bottled Waters.
Maximum selection of 3 Choices, Choices to Include two Sandwiches/Wraps and One Salad.*

SANDWICHES & WRAPS

CROISSANT SANDWICH | \$29 per person

- Pit Ham, Smoked Turkey, Leaf Lettuce, Sliced Tomato, and Swiss Cheese

ROAST BEEF SANDWICH | \$29 per person

- Leaf Lettuce, Sliced Tomato, and Aged Cheddar, on Wheat Berry Bread

CHICKEN SALAD WRAP | \$29 per person

- Slow Roasted Chicken Salad, Celery, Red Onion, Dried Cranberries in a Spinach Herb Wrap

CHICKEN CAESAR WRAP | \$29 per person

- Grilled Chicken Breast, Romaine Lettuce, Shredded Parmesan Cheese, Caesar Dressing

SALADS

CLASSIC CAESAR SALAD | \$29 per person

- Crisp Romaine Lettuce, Shaved Parmesan, Herb Croutons, Caesar Dressing

BLUEGRASS COBB SALAD (GF) | \$29 per person

- Hard Boiled Egg, Bacon, Tomato, Red Onion, Avocado, Cucumber, Blue Cheese Dressing

ITALIAN COLD CUT HOAGIE | \$32 per person

- Salami, Mortadella, Capicola, Provolone Cheese, Giardiniera Vegetables, on a Ciabatta Roll

MALIBU CLUB | \$32 per person

- Grilled Chicken, Avocado Spread, Alfalfa Sprouts, Red Onion, Sliced Tomato, Wheatberry Bread

PIMENTO CHEESE SANDWICH (V) | \$28 per person

- House Made Cream Pimento Cheese on White Bread

BENEDICTINE SANDWICH (V) | \$28 per person

- Cucumber and Dill Spread on Brioche Bread

SANTA FE CHICKEN WRAP | \$29 per person

- Grilled Fajita Style Chicken, Peppers, Onions, Black Beans and Pico Di Gallo

BELVEDERE CHOPPED SALAD (GF, VE) | \$29 per person

- Crisp Romaine Lettuce, Cucumber, Tomato, Red Onion, Toasted Pumpkin Seeds, Sunflower Seeds, Balsamic Vinaigrette

SOUTHWEST SALAD (V) | \$29 per person

- Iceberg Lettuce, Black Beans, Pico di Gallo, Cotija Cheese, Tortilla Strips, Chipotle Ranch Dressing



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PLATED SALAD ENTREES - LUNCH

*Served with Water, Tea, Assorted Breads, and a
Plated Dessert option - \$39 Per Person*

Add Chicken for \$5, Add Salmon for \$8, Add Tuna Steak or Grilled Shrimp for \$10

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Shaved Parmesan, Herb Croutons, Caesar Dressing

BLUE GRASS CAESAR SALAD (GF)

Hard Boiled Egg, Bacon, Tomato, Red Onion, Avocado, Cucumber, Honey Mustard Dressing

SOUTHWEST SALAD (V)

Iceberg Lettuce, Black Beans, Pico di Gallo, Cotija Cheese, Tortilla Strips, Chipotle Ranch Dressing

WEDGE SALAD

Iceberg Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Fried Onions, Buttermilk Ranch Dressing

BELVEDERE CHOPPED SALAD (V, GF, VE)

Crisp Romaine Lettuce, Cucumber, Tomato, Red Onion, Shaved Watermelon Radish, Sunflower Seeds, Balsamic Vinaigrette

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THEMED LUNCH BUFFET OPTIONS

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

The Kentucky Buffet | \$45 per person

- ▶ House Salad with Assorted Dressings (GF, VE)
- ▶ Kentucky Hot Brown Casserole
- ▶ Bourbon BBQ Lacquered Chicken (GF)
- ▶ Country Cole Slaw (GF, V)
- ▶ Molasses Baked Beans (GF)
- ▶ Roasted Red Potatoes (GF, V)
- ▶ Southern Style Green Beans (GF)
- ▶ Corn Bread & Rolls (V)
- ▶ Selection of Two Desserts to Include Kentucky Derby Pie
- ▶ Ice Water, Fresh Brewed Iced Tea and Coffee Service

El Mercado Buffet | \$45 per person

- ▶ Southwest Cobb Salad with Chipotle Ranch (V)
- ▶ Chicken Fajita (GF)
- ▶ Beef Enchilada Casserole (GF)
- ▶ Cheese Enchiladas (V)
- ▶ Refried Beans with Queso Fresco (V)
- ▶ Spanish Style Rice (GF, V)
- ▶ Mexican Style Street Corn (GF, V)
- ▶ Flour Tortillas (V)
- ▶ Mild Salsa, Sour Cream, Shredded Cheese
- ▶ Selection of Two Desserts to Include Churros
- ▶ Ice Water, Fresh Brewed Iced Tea and Coffee Service

Italian Feast Buffet | \$45 per person

- ▶ Caesar Salad (GF, V)
- ▶ Layered Lasagna
- ▶ Chicken Parmesan
- ▶ Herb & Olive Oil Tossed Penne Pasta (V)
- ▶ Marinara Sauce (GF, V)
- ▶ Broccoli with Sundried Tomatoes (GF, VE)
- ▶ Garlic Bread (V)
- ▶ Selection of Two Desserts to Include Italian Cream Cake
- ▶ Ice Water, Fresh Brewed Iced Tea and Coffee Service

Favorites Buffet | \$45 per person

- ▶ Wedge Salad, Diced Tomatoes, Bacon, Bleu Cheese Crumbles & Cucumbers with Ranch Dressing (GF)
- ▶ Slow Cooked Braised Short Ribs, Burgundy Gravy
- ▶ Herb Marinated Grilled Chicken Breast with Grain Mustard Pan Gravy, Chives
- ▶ Mashed Yukon Potatoes, Herb Butter (GF, V)
- ▶ Sautéed Green Beans with Shaved Shallots (GF, V)
- ▶ Carrots, Pearl Onions, & Celery (GF, V)
- ▶ Assorted Breads and Rolls (V)
- ▶ Selection of Two Desserts to Include Variety of Assorted Pies
- ▶ Ice Water, Fresh Brewed Iced Tea and Coffee Service



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THEMED LUNCH BUFFET OPTIONS

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Steakhouse | \$52 per person

- ▶ B.L.T. Salad, Crisp Iceberg Lettuce, House Cured Bacon, Roma Tomatoes, Toasted Panko Breadcrumbs & House Made Ranch
- ▶ Roasted Salmon with Chimichurri Sauce (GF)
- ▶ Peppercorn Rubbed Sirloin Steak, Cabernet Demi-Glace (GF)
- ▶ Tuscan Style Fingerling Potatoes, Tossed in Garlic Olive Oil, Chopped Parsley, Parmesan Cheese & Chilies (V)
- ▶ Roasted Broccolini, Sundried Tomatoes, and Olive Oil (GF, VE)
- ▶ Sautéed Ratatouille Style Vegetables, with Roasted Garlic & Chopped Herbs (GF, VE)
- ▶ Assorted Breads and Rolls (V)
- ▶ Selection of Two Dessert to Include Strawberry Sensation Cake
- ▶ Ice Water, Fresh Brewed Iced Tea and Coffee Service

Smoke Shack | \$45 per person

- ▶ Traditional House Salad, Assorted Dressings (GF, VE)
- ▶ Shaved Smoked Brisket, House BBQ Sauce (GF)
- ▶ Char-Grilled Marinated Chicken quarters with Smokey BBQ Sauce (GF)
- ▶ Molasses Baked Beans (GF)
- ▶ Macaroni & Cheese (V)
- ▶ Cole Slaw (GF, V)
- ▶ Assorted Breads & Rolls (V)
- ▶ Selection of Two Desserts to Include Red Velvet Cake
- ▶ Ice Water, Fresh Brewed Iced Tea and Coffee Service

Sunday Dinner | \$42 per person

- ▶ Traditional House Salad, Assorted Dressings (GF, VE)
- ▶ Sliced Slow Roasted Turkey Breast, Pan Gravy
- ▶ Ketchup Glazed Meatloaf
- ▶ Buttermilk Mashed Potatoes, Herb Butter (GF, V)
- ▶ Cornbread Stuffing (V)
- ▶ Green Bean Casserole
- ▶ Glazed Carrots (GF, V)
- ▶ Assorted Breads and Rolls (V)
- ▶ Selection of Two Desserts to Include Triple Chocolate Cake
- ▶ Ice Water, Fresh Brewed Iced Tea and Coffee Service

Deli Buffet | \$45 per person

- ▶ Tuna & Egg Salad (GF, V)
- ▶ Smoked Turkey, Shaved Ham, and Roast Beef (GF)
- ▶ American, Swiss, and Cheddar Cheeses (GF, V)
- ▶ Leaf Lettuce, Sliced Tomatoes, and Shaved Red Onions (VE,GF)
- ▶ Pickle Spears and Appropriate Condiments (GF, V)
- ▶ Pasta Salad & Potato Salad (V)
- ▶ Seasonal Sliced Fruit (V,GF)
- ▶ Assorted Breads and Rolls (V)
- ▶ Selection of Two Desserts to Include Fruit Parfait
- ▶ Ice Water, Fresh Brewed Iced Tea and Coffee Service



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BUILD YOUR OWN LUNCH BUFFET

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

Choice of Two Proteins | \$48 per person

Choice of Three Proteins | \$58 per person

SALADS: choose one

- ▶ **House Salad** – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing (V)
- ▶ **Mixed Greens** – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette (GF, V)
- ▶ **Caesar Salad** – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing

*Or, enhance your buffet experience with a “Build Your Own Salad Bar” (add \$3 per person)
Romaine Lettuce, Spring Salad Mix, Herb Croutons, Smoked Bacon Bits, Hard Boiled Egg, Cherry Tomatoes, Sliced English Cucumber, Shredded Carrots, Shredded Cheddar Cheese, Grated Parmesan Cheese, and Assorted Dressings*

PROTEINS:

- ▶ Seared Atlantic Salmon with Chimichurri (GF)
- ▶ Herb Marinated Grilled Chicken Breast with Lemon Caper Sauce (GF)
- ▶ Panko & Parmesan Chicken Breast with Smoked Tomato Velouté
- ▶ Grilled Bone in Pork Chop Smothered with Mushrooms and Onions (GF)
- ▶ Braised Short Ribs with Burgundy Gravy (GF)
- ▶ Cajun Fried Catfish with a Creole Cream Sauce
- ▶ Roasted Cod Fish with Lemon Butter (GF)

PREMIUM PROTEINS

- ▶ Stuffed Chicken Breast with Creamy Herb Sauce (Add \$4) (GF)
- ▶ Jumbo Shrimp with Garlic Butter (add \$6) (GF)
- ▶ Peppercorn Rubbed Sirloin with a Red Wine Demi-Glace (add \$6) (GF)
- ▶ Sesame Crusted Tuna Steak with Sweet and Spicy Plum Sauce (add \$10)
- ▶ Petite Angus Filet Mignon with Sauce Au Poivre (add \$12) (GF)

ACCOMPANIMENTS: pick one starch and two vegetable

- ▶ **STARCHES** – Whipped Yukon Gold Potatoes (V), Herb Infused Wild Rice (V), Garden Vegetable Rice Pilaf (GF, VE), Steamed White Rice (GF, VE), Molasses Baked Beans (GF), Curried Beluga Lentils (GF, VE), Tuscan Style Fingerling Potatoes (GF, V)
- ▶ **VEGETABLES** – Roasted Jumbo Asparagus, Glazed Carrots, Green Bean Casserole, Steamed Broccoli with Herb Butter, Cheesy Baked Cauliflower Gratin, Crispy Broccolini with Grana Padano and Calabrian Chilis, Roasted Zucchini with Garlic and Smoked Black Pepper, Braised Collard Greens with Smoked Ham Hock, Truffle Creamed Spinach

DESSERT: Select two

- ▶ Triple Chocolate Cake
- ▶ Red Velvet Cake
- ▶ Strawberry Sensation Cake
- ▶ Italian Cream Cake
- ▶ Raspberry White Chocolate Cake
- ▶ Tiramisu
- ▶ Vanilla Bliss Cheesecake
- ▶ Raspberry Swirl Cheesecake
- ▶ Sea Salt and Caramel Cheesecake
- ▶ Oreo Cheesecake
- ▶ Vegetarian Cheesecake (V)
- ▶ Vegan Jackfruit Cake (VE)

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BUILD YOUR OWN LUNCH PLATED

Single Entrée | \$58 per person

Duo Entrée | \$68 per person

SALADS: choose one

- ▶ **House Salad** – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing (V)
- ▶ **Mixed Greens** – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette (V)
- ▶ **Caesar Salad** – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing (V)
- ▶ **Wedge Salad** – Iceberg Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Fried Onions, Buttermilk Ranch Dressing

PROTEINS:

- ▶ Seared Atlantic Salmon with Chimichurri (GF)
- ▶ Herb Marinated Grilled Chicken Breast with Lemon Caper Sauce (GF)
- ▶ Panko & Parmesan Chicken Breast with Smoked Tomato Velouté
- ▶ Grilled Bone in Pork Chop Smothered with Mushrooms and Onions (GF)
- ▶ Braised Short Ribs with Burgundy Gravy
- ▶ Cajun Fried Catfish with a Creole Cream Sauce
- ▶ Roasted Cod Fish with Lemon Butter (GF)

PREMIUM PROTEINS

- ▶ Stuffed Chicken Breast with Creamy Herb Sauce (Add \$4)
- ▶ Jumbo Shrimp with Garlic Butter (add \$6)
- ▶ Peppercorn Rubbed Sirloin with a Red Wine Demi-Glace (add \$6) (GF)
- ▶ Sesame Crusted Tuna Steak with Sweet and Spicy Plum Sauce (add \$10) (GF)
- ▶ Petite Angus Filet Mignon with Sauce Au Poivre (add \$12) (GF)

ACCOMPANIMENTS: choose one starch and one vegetable

- ▶ **STARCHES:** Whipped Yukon Gold Potatoes (GF), Herb Infused Wild Rice (GF), Brown Sugar Bruleed Sweet Potatoes (GF), Garden Vegetable Rice Pilaf (GF, VE), Steamed White Rice (GF, VE), Molasses Baked Beans (GF), Curried Beluga Lentils (GF, VE), Tuscan Style Fingerling Potatoes (GF, V)
- ▶ **VEGETABLES:** Roasted Jumbo Asparagus, Glazed Carrots, Southern Style Green Beans, Steamed Broccoli w/ Herb Butter, Crispy Broccolini w/ Grana Padano and Calabrian Chili's, Roasted Cauliflower Florets with Parsley Gremolata, Roasted Zucchini w/ Garlic and Smoked Black Pepper.

DESSERT: choose one (alternating desserts available for \$3 sur charge per person)

- ▶ Triple Chocolate Cake
- ▶ Red Velvet Cake
- ▶ Strawberry Sensation Cake
- ▶ Italian Cream Cake
- ▶ Raspberry White Chocolate Cake
- ▶ Tiramisu
- ▶ Vanilla Bliss Cheesecake
- ▶ Raspberry Swirl Cheesecake
- ▶ Sea Salt and Caramel Cheesecake
- ▶ Oreo Cheesecake
- ▶ Vegetarian Cheesecake (V)
- ▶ Vegan Jackfruit Cake (VE)

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PLATED DINNER OPTIONS

*Includes Choice of Salad and Dessert.
Includes Water, Iced Tea, assorted Dinner Rolls.*

SALADS: choose one

- ▶ **House Salad** – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing **(V)**
- ▶ **Mixed Greens** – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette **(V)**
- ▶ **Caesar Salad** – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing **(V)**
- ▶ **Wedge Salad** – Iceberg Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Fried Onions, Buttermilk Ranch Dressing
- ▶ **Baby Arugula Salad** – Purpled Beets, Goat Cheese, Candied Pecans, Dried Cranberries, Balsamic Vinaigrette
- ▶ **Little Gem Salad** – Garlic and Rosemary Marinated White Beans, Diced Red Onion, Castelvetrano Olives, Crispy Lentils, Red Wine Vinaigrette

DESSERT: choose one

- ▶ Triple Chocolate Cake
- ▶ Red Velvet Cake
- ▶ Strawberry Sensation Cake
- ▶ Italian Cream Cake
- ▶ Raspberry White Chocolate Cake Tiramisu
- ▶ Vanilla Bliss Cheesecake
- ▶ Raspberry Swirl Cheesecake
- ▶ Sea Salt and Caramel Cheesecake
- ▶ Oreo Cheesecake
- ▶ Vegetarian Cheesecake **(V)**
- ▶ Vegan Jackfruit Cake **(VE)**

Single Entrée

BRAISED SHORT RIB | \$68

Creamy Parmesan Polenta, Roasted Heirloom Carrots, Red Wine Braising Jus

PAN SEARED AIRLINE CHICKEN BREAST | \$68

Grilled Tamale, Cilantro Lime Jicama Slaw, Salsa Verde

SEARED ATLANTIC SALMON | \$68

Wild Rice Pilaf, Roasted Cauliflower Florets with Parsley Gremolata, Chimichurri Sauce

ROSEMARY ROASTED PORK LOIN | \$68

Tuscan Style Fingerling Potatoes, Broccolini with Grana Padano and Calabrian Chilis

VADOUVAN SPICED COD | \$68

Coconut Curry Lentils, Dukkah Spiced Potatoes and Garbanzos, Turmeric and Cumin Infused Yogurt

PETITE ANGUS FILET | \$80

Garlic Mashed Potatoes, Jumbo Asparagus, Sauce Au Poivre

Duo Entrée

Panko Crusted Chicken and Herb Marinated Pork Medallions | \$78

White Cheddar and Caramelized Onion Grits, Bacon Braised Collard Greens, Bourbon Barrel Smoked Black Pepper Béchamel

Mediterranean Grilled Chicken and Roasted Atlantic Salmon | \$78

Cauliflower Couscous, Marinated Eggplant, Toasted Almonds, Romesco Sauce

Parmesan Crusted Seasonal Fish with Gulf Shrimp and Jasmine Rice Purloo | \$82

Warm Corn and Asparagus Salad, Tomato Beurre Blanc

Hawaiian Style Marinated Sirloin and Lump Crab Cake | \$88

Brown Sugar Whipped Sweet Potatoes, Warm Tropical Fruit, Balsamic Glaze

REEF AND BEEF | \$90

Petite Angus Sirloin and Jumbo Prawns, Creamy Potato Gratin, Garlic Haricot Vert, Sauce Chasseur

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PLATED DINNER DIETARY OPTIONS

Vegetarian options will be the equivalent pricing of menu selection. One selection per meal function. In the event the entire menu is Vegetarian, pricing will be provided in advance.

ROASTED VEGETABLE PUFF (VE)

Roasted Bell Peppers and Onions in a Flaky Crust, with Marinara Sauce and Seasonal Vegetables

PROVENÇAL RATATOUILLE (VE,GF)

Stewed Zucchini, Yellow Squash, Eggplant, and Tomatoes served with Long Grain Rice

ALOO GOBI (VE, GF)

Cauliflower and Potato Curry with Basmati Rice and Cilantro

CAULIFLOWER “FRIED RICE” (VE,GF)

Riced Cauliflower with Ginger, Garlic, Scallions, Baby Bok Choy, and Roasted Shitake Mushrooms

PLANT BASED CHORIZO ENCHILADAS (VE,GF)

Served with Salsa Verde, Spanish Rice, and Vegan Refried Beans

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BUILD YOUR OWN DINNER BUFFET

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

Choice of two Proteins | \$58 per person

Choice of three Proteins | \$68 per person

SALADS: choose two

- ▶ **House Salad** – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing (V)
- ▶ **Mixed Greens** – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette (V)
- ▶ **Caesar Salad** – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing

*Or, enhance your buffet experience with a “Build Your Own Salad Bar” (add \$3)
Romaine Lettuce, Spring Salad Mix, Herb Croutons, Smoked Bacon Bits, Hard Boiled Egg, Cherry Tomatoes, Sliced English Cucumber, Shredded Carrots, Shredded Cheddar Cheese, Grated Parmesan Cheese, and Assorted Dressings*

PROTEINS:

- ▶ Seared Atlantic Salmon with Chimichurri (GF)
- ▶ Herb Marinated Grilled Chicken Breast with Lemon Caper Sauce (GF)
- ▶ Panko & Parmesan Chicken Breast with Smoked Tomato Velouté
- ▶ Grilled Bone in Pork Chop Smothered with Mushrooms and Onions (GF)
- ▶ Braised Short Ribs with Burgundy Gravy
- ▶ Cajun Fried Catfish with a Creole Cream Sauce
- ▶ Roasted Cod Fish with Lemon Butter (GF)

PREMIUM PROTEINS

- ▶ Stuffed Chicken Breast with Creamy Herb Sauce (Add \$4) (GF)
- ▶ Jumbo Shrimp with Garlic Butter (add \$6) (GF)
- ▶ Peppercorn Rubbed Sirloin with a Red Wine Demi-Glace (add \$6) (GF)
- ▶ Sesame Crusted Tuna Steak with Sweet and Spicy Plum Sauce (add \$10) (GF)
- ▶ Petite Angus Filet Mignon with Sauce Au Poivre (add \$12) (GF)

ACCOMPANIMENTS: pick one starch and two vegetable

- ▶ **STARCHES** – Whipped Yukon Gold Potatoes (GF), Herb Infused Wild Rice (GF), Garden Vegetable Rice Pilaf (GF, VE), Steamed White Rice (GF, VE), Molasses Baked Beans (GF), Curried Beluga Lentils (GF, VE), Tuscan Style Fingerling Potatoes (GF, V)
- ▶ **VEGETABLES** – Roasted Jumbo Asparagus, Glazed Carrots, Green Bean Casserole, Steamed Broccoli with Herb Butter, Cheesy Baked Cauliflower Gratin, Crispy Broccolini with Grana Padano and Calabrian Chilis, Roasted Zucchini with Garlic and Smoked Black Pepper, Braised Collard Greens with Smoked Ham Hock, Truffle Creamed Spinach

DESSERT: Select two

- ▶ Triple Chocolate Cake
- ▶ Red Velvet Cake
- ▶ Strawberry Sensation Cake
- ▶ Italian Cream Cake
- ▶ Raspberry White Chocolate Cake
- ▶ Tiramisu
- ▶ Vanilla Bliss Cheesecake
- ▶ Raspberry Swirl Cheesecake
- ▶ Sea Salt and Caramel Cheesecake
- ▶ Oreo Cheesecake
- ▶ Vegetarian Cheesecake (V)
- ▶ Vegan Jackfruit Cake (VE)



BUILD YOUR OWN PLATED DINNER

Single entrée | \$68 per person

Duo entrée | \$78 per person

SALADS: choose one

- ▶ **House Salad** – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing (V)
- ▶ **Mixed Greens** – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette (V)
- ▶ **Caesar Salad** – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing
- ▶ **Wedge Salad** – Iceberg Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Fried Onions, Buttermilk Ranch Dressing

PROTEINS:

- ▶ Seared Atlantic Salmon with Chimichurri (GF)
- ▶ Herb Marinated Grilled Chicken Breast with Lemon Caper Sauce (GF)
- ▶ Panko & Parmesan Chicken Breast with Smoked Tomato Velouté
- ▶ Grilled Bone in Pork Chop Smothered with Mushrooms and Onions (GF)
- ▶ Braised Short Ribs with Burgundy Gravy
- ▶ Cajun Fried Catfish with a Creole Cream Sauce
- ▶ Roasted Cod Fish with Lemon Butter (GF)

PREMIUM PROTEINS

- ▶ Stuffed Chicken Breast with Creamy Herb Sauce (Add \$4)
- ▶ Jumbo Shrimp with Garlic Butter (add \$6)
- ▶ Peppercorn Rubbed Sirloin with a Red Wine Demi-Glace (add \$6) (GF)
- ▶ Sesame Crusted Tuna Steak with Sweet and Spicy Plum Sauce (add \$10) (GF)
- ▶ Petite Angus Filet Mignon with Sauce Au Poivre (add \$12) (GF)

ACCOMPANIMENTS: choose one starch and one vegetable

- ▶ **STARCHES:** Whipped Yukon Gold Potatoes (GF), Herb Infused Wild Rice (GF), Brown Sugar Bruleed Sweet Potatoes (GF), Garden Vegetable Rice Pilaf (GF, VE), Steamed White Rice (GF, VE), Molasses Baked Beans (GF), Curried Beluga Lentils (GF, VE), Tuscan Style Fingerling Potatoes (GF, V)
- ▶ **VEGETABLES:** Roasted Jumbo Asparagus, Glazed Carrots, Southern Style Green Beans, Steamed Broccoli w/ Herb Butter, Crispy Broccolini w/ Grana Padano and Calabrian Chili's, Roasted Cauliflower Florets with Parsley Gremolata, Roasted Zucchini w/ Garlic and Smoked Black Pepper.

DESSERT: Select One (alternating desserts available for \$3 sur charge)

- ▶ Triple Chocolate Cake
- ▶ Red Velvet Cake
- ▶ Strawberry Sensation Cake
- ▶ Italian Cream Cake
- ▶ Raspberry White Chocolate Cake
- ▶ Tiramisu
- ▶ Vanilla Bliss Cheesecake
- ▶ Raspberry Swirl Cheesecake
- ▶ Sea Salt and Caramel Cheesecake
- ▶ Oreo Cheesecake
- ▶ Vegetarian Cheesecake (V)
- ▶ Vegan Jackfruit Cake (VE)

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RECEPTIONS DISPLAY PLATTERS

*Small Platters serves 25 Guests
Large Platters serve 50 Guests*

► **CHARCUTERIE DISPLAY | \$350 Small | \$700 Large**

Assorted Domestic & Imported Meats, Olives, Dried Fruits, Nuts, Pickled Vegetables and Crostini

► **CHEESE DISPLAY | \$300 Small | \$600 Large**

Imported and Domestic Cheeses, Fresh and Dried Fruits, Local Honey, Crackers, and Toasted Baguettes (V)

► **VEGETABLE CRUDITÉ DISPLAY | \$250 Small | \$500 Large**

Seasonal Raw Vegetables, Roasted Red Pepper Hummus, Buttermilk Ranch & Green Goddess Dressing (V)

► **FRUIT DISPLAY | \$300 Small | \$600 Large**

Seasonal Fruit, Melon and Berries with Greek Yogurt Fondue and Local Honey (GF, V)

► **CLASSIC DESSERT DISPLAY | \$18 per person**

Chef's Display of Assorted Desserts, Pies and Treats



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RECEPTIONS STATIONS

25 Guests Required, Minimum of Three Stations. Stations will be replenished for an hour and a half.

▶ **FAJITA STATION | \$22 per person**

Flour & Corn Tortillas
Carne Asada, Grilled Chicken, and Sauteed Vegetables
Pico de Gallo, Sour Cream, Salsa Verde
Cheddar Cheese, Jalapenos, Lettuce, Scallions, and Olives
add Guacamole for an additional \$2 per person

▶ **CHICKEN & WAFFLES STATION | \$18 per person**

Buttermilk Fried Chicken & Belgium Waffles
Rosemary Spiked Warm Maple Syrup, Whipped Cream,
and Hot Honey

▶ **BAYOU STATION | \$23 per person**

Succulent Creole Shrimp, Bacon Lardons, and Green
Onions, Chicken Gumbo, Garlic Bread
Stone Ground Smoked Cheddar Grits and White Rice

▶ **MEDITERRANEAN STATION | \$24 per person**

Chicken Souvlaki, Marinated Lamb Skewers, Falafel,
Hummus, Tzatziki Sauce, Greek Salad, and Pita Bread

▶ **SLIDER STATION | \$22 per person**

Beef Pretzel Bun, Turkey Hawaiian Roll, and Grilled
Chicken Brioche Sliders, Lettuce, Tomato, Onions, Pickles,
Garlic Aioli, Cajun Remoulade, Mayonnaise, Mustard,
Ketchup

▶ **HOT BROWN STATION | \$22 per person**

Individual Hot Browns with Toppings on the Side
Bacon, Tomato, Sauteed Mushrooms, Sauteed Onions,
Toasted Panko Breadcrumbs, Sliced Green Onion

▶ **MAC N' CHEESE STATION | \$18 per person**

Traditional Macaroni and Cheese, Asiago White Mac
with White Cheese Sauce, Rotini with Pepperjack Cheese,
Bacon, Breadcrumbs, Green Onion

▶ **MASHED POTATO STATION | \$18 per person**

Mashed Yukon Gold Potatoes
Cheddar Cheese, Shredded Mozzarella Cheese, Bacon,
Sour Cream, Green Onion



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HOT RECEPTION HORS D'OEUVRES

Additional fee of \$175 for Server Passed

- ▶ **ASSORTED MINI QUICHE (V) | \$175 per 25 pieces**
Lorraine, Spinach, and Cheese
- ▶ **GRILLED CHICKEN SATAYS (GF) | \$200 per 25 pieces**
Sweet Chili Sauce, Shaved Scallions
- ▶ **MINI CHICKEN TACOS | \$200 per 25 pieces**
Guacamole
- ▶ **VEGETABLE SPRING ROLLS (V) | \$200 per 25 pieces**
Plum Sauce and Lemons
- ▶ **CHICKEN QUESADILLA CORNUCOPIA | \$200 per 25 pieces**
Avocado and Sour Cream
- ▶ **SPANAKOPITA (V) | \$200 per 25 pieces**
Flakey Phyllo Dough with Spinach and Cheese
- ▶ **CHEESY YUCA BITES (V) | \$200 per 25 pieces**
Romesco Sauce
- ▶ **CHICKEN & WAFFLES | \$250 per 25 pieces**
Warm Maple Syrup
- ▶ **BACON WRAPPED DATES | \$250 per 25 pieces**
Bourbon BBQ Sauce and Crumbled Blue Cheese
- ▶ **NASHVILLE HOT CHICKEN SLIDERS | \$250 per 25 pieces**
Sweet Pickles
- ▶ **WARM BRIE TARTS | \$250 per 25 pieces**
Brown Sugar Bacon Jam
- ▶ **CRISPY PORK GYOZA | \$250 per 25 pieces**
Black Garlic Sriracha, Chili Threads
- ▶ **WALKER'S HAMBURGER SLIDERS | \$250 per 25 pieces**
Toasted Brioche, Remoulade, Cheddar Cheese, Tomato & Pickle
- ▶ **STEAMED SHRIMP SHU MAI | \$300 per 25 pieces**
Wasabi and Eel Sauce
- ▶ **GRILLED SHRIMP SKEWER (GF) | \$300 per 25 pieces**
Garlic, Ginger and Sweet Chili Sauce
- ▶ **BACON WRAPPED SCALLOPS | \$300 per 25 pieces**
Pickled Scallions



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COLD RECEPTION HORS D'OEUVRES

Additional fee of \$175 for Server Passed

- ▶ **ROASTED GARLIC HUMMUS CANAPES (V) | \$200 per 25 pieces**
Fried Chickpeas, Smoked Paprika, Served on a Crostini
- ▶ **ROASTED GARLIC & WHIPPED GOAT CHEESE CROISTINI (V) \$200 per 25 pieces**
- ▶ **SMOKED SALMON MOUSSE | \$250 per 25 pieces**
Pumpernickel Crostini, Everything Bagel Spice, Scallions
- ▶ **SUNDRIED TOMATO BRUSCHETTA (V) | \$250 per 25 pieces**
Tomato Pesto, Toasted Pine Nuts
- ▶ **FETA & WATERMELON POPS (GF, V) | \$250 per 25 pieces**
Mint and Chili Salt

- ▶ **CAPRESE SKEWERS (GF, V) | \$250 per 25 pieces**
Baby Mozzarella, Basil Pesto and Balsamic Vinegar
- ▶ **SHRIMP COCKTAIL (GF) | \$300 per 25 pieces**
Cocktail Sauce and Lemons
- ▶ **TUNA POKE | \$300 per 25 pieces**
Ponzu, Scallions, Chili Mayonnaise
- ▶ **BLOODY MARY DEVEILED EGGS (GF) | \$300 per 25 pieces**
Horseradish, Queen Olives, Cornichons



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HOST BAR PACKAGES

Bar packages include appropriate mixers, juices, and garnishes

Bartender: \$400 each, minimum of four hours | \$75 each additional hour.

Cash bar cashiers: \$350, minimum of four hours | \$75 each additional hour.



HOST PACKAGE BAR

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

HOST BEER & WINE PACKAGE BAR

Unlimited Consumption of Wines, Domestic Beer, Import Beer, Soft Drinks and Bottled Water

Preferred Bar

First Hour	\$20 per person
Each Additional Hour	\$14 per person

First Hour	\$17 per person
Each Additional Hour	\$12 per person

Deluxe Bar

First Hour	\$22 per person
Each Additional Hour	\$16 per person

Premium Bar

First Hour	\$24 per person
Each Additional Hour	\$18 per person

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BAR

Bar Packages Include Appropriate Mixers, Juices, and Garnishes
Guest on Own Bar Require a Minimum Guarantee Of \$500 Net Revenue Per Bar, Variance Billed as Room Rental.
CREDIT CARD ONLY NO CASH WILL BE ACCEPTED

	Host Bar	Cash Bar
Preferred Cocktail	\$9 each	\$11 each
Deluxe Cocktail	\$11 each	\$13 each
Premium Cocktail	\$13 each	\$15 each
Cordials	\$11 each	\$13 each
Domestic Beer	\$6 each	\$7 each
Import Beer	\$7 each	\$8 each
Local Craft Beer	\$8 each	\$9 each
White Claw	\$6 each	\$7 each
Preferred Wine	\$9 each	\$10 each
	\$40 per bottle	\$42 per bottle
Deluxe Wine	\$12 each	\$13 each
	\$52 per bottle	\$60 per bottle
Premium Wine	Pricing varies	Pricing varies
Sparkling Wine	\$8 each	\$9 each
Soft Drinks	\$4 each	\$4 each
Bottled Water	\$4 each	\$4 each

Staffing Standards

Host Bars

1 Bartender per 75 people

Guest Pay Bar

1 Bartender per 100 people

Cashier

1 Cashier per 75 people

Bartender: \$400 each, minimum of four hours / \$75 each additional hour.
Cash bar cashiers: \$350, minimum of four hours / \$75 each additional hour.

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WE PROUDLY SERVE THE FOLLOWING BRANDS

We Reserve the Right to make Substitutions due to Product Availability.

PREFERRED BRANDS

Four Roses
Grant's
New Amsterdam Gin
Myers Platinum
New Amsterdam Vodka
Corazon Single Estate

DELUXE BRANDS

Four Roses Small Batch
Johnnie Walker Red
Bombay Sapphire
Captain Morgan
Tito's
1800

PREMIUM BRANDS

Woodford Reserve
Chivas Regal 12 year
Hendricks
Diplimatico
Grey Goose
Patron Silver

PREFERRED WINE

Canyon Road Cabernet
Canyon Road Chardonnay

PREMIUM WINE

Pricing available by
request

LOCAL CRAFT BEER

West 6 IPA
Goodwood Louisville
Lager
Goodwood Pale Ale

DOMESTIC BEER

Bud Light
Miller Lite
Budweiser
Coors Light
Michelob Ultra

IMPORTED BEER

Corona Extra
Heineken
Stella Artois
Sam Adams Boston Lager
Goose Island IPA
Guinness

Hard Seltzer

High Noon

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