



breakfast selections

Prices Do Not Include a 23% Service Charge and 6% Sales Tax. Prices are Subject to Change without Notice.



continental buffet breakfast

TRADITIONAL CONTINENTAL

- Danish, Muffins, Croissants
- Preserves and Butter
- Bagels and Cream Cheese
- Pure Squeezed Juices (Orange, Cranberry, Apple)
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Chocolate & Selection of Specialty Teas
- Whole and Skim Milk

\$19

CLASSIC CONTINENTAL

- Selection of Pure Squeezed Juices
- Seasonal Fruits and Berries
- Selection of Individual Dry Cereals
- Assorted Freshly Baked Croissants, Muffins and Danish
- Bagels and Cream Cheese
- Fruit Preserves and Butter
- Freshly Brewed Coffee and Decaffeinated Coffee
- Hot Chocolate & Selection of Specialty Teas
- Whole and Skim Milk

\$21

DELUXE CONTINENTAL

- Selection of Pure Squeezed Juices
- Seasonal Fruits and Berries
- Assorted Individual Low Fat Yogurts
- Fruit and Granola Parfaits
- Classic Bran Muffin, Fat-Free Carrot Raisin Muffin
- Fat-Free Blueberry Bran Muffin, Low-Fat Apple-Spice Muffin
- Scrambled Farm Fresh Eggs
- Freshly Brewed Coffee and Decaffeinated Coffee
- Hot Chocolate & Selection of Specialty Teas
- Whole and Skim Milk

\$23

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buffet breakfast

RISE AND SHINE

- Selection of Pure Squeezed Juices
 - Seasonal Fruits and Berries
 - Display of Individual Flavored Yogurts
 - Selection of Individual Dry Cereals
 - Whole and Skim Milk
 - Chef's Bakery Basket:**
 - Fruit Filled & Cheese Danish, Flaky Croissants,
 - Muffins and Breakfast Breads
 - Sweet Butter and Fruit Preserves
 - Cottage Cheese
 - Farm Fresh Scrambled Eggs with Chives
 - Applewood Smoked Bacon, Country Sausage
 - Patties
 - Crispy Yukon Gold Potatoes
- \$26**

COUNTRY MORNING

- Selection of Pure Squeezed Juices
 - Seasonal Fruits and Berries
 - Display of Individual Flavored Yogurts
 - Assorted Dry Cereals with Whole and Skim Milk
 - Chef's Bakery Basket:**
 - Fruit Filled & Cheese Danish, Flaky Croissants
 - Muffins and Breakfast Breads
 - Fruit Preserves and Butter
 - Farm Fresh Scrambled Eggs
 - Biscuits with Sausage Gravy
 - Hickory-Smoked Bacon
 - Sausage Links
 - Southern Grits with Cheese
 - Home Fries
- \$28**

THE EARLY BIRD

- Selection of Pure Squeezed Juices
 - Seasonal Fruits and Berries
 - Display of Individual Flavored Yogurts
 - Selection of Individual Dry Cereals
 - Whole and Skim Milk
 - Chef's Bakery Basket:**
 - Fruit Filled & Cheese Danish, Flaky Croissants, Muffins and Breakfast Breads
 - Fruit Preserves and Butter
 - Scrambled Eggs with Aged Cheddar
 - Eggs Benedict with Hollandaise Sauce
 - Cheese Blintzes with Wild Berry Compote
 - Hickory-Smoked Bacon and Country Sausage Links
 - Herb-Roasted Potato Wedges
- \$31**

Selections above are served with Brewed Coffee, Decaffeinated Coffee
Hot Chocolate & a Selection of Specialty Teas.

*Minimum of 25 Guests
\$5 extra per person for parties under 25
Not available for parties under 15*

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breakfast enhancements

Served with Continental and Buffet Breakfasts

Scrambled Farm Fresh Eggs or Egg Whites	\$6 per person
Eggs, Sausage Patty and Cheddar Cheese on a Buttermilk Biscuit	\$7 per person
Eggs, Ham and Swiss Cheese on a Flaky Croissant	\$7 per person
Eggs, Bacon and Cheddar Cheese on an English Muffin	\$7 per person
Breakfast Burrito <i>Flour Tortilla, Eggs, Pepper Jack Cheese, Peppers and Bacon Salsa and Guacamole</i>	\$10 per person
Classic Eggs Benedict	\$12 per person
Country Ham	\$7 per person
Breakfast Flatbread <i>Sausage Gravy, Scrambled Eggs, Crumbled Bacon Tomato and Jack Cheese</i>	\$12 per person
Steel Cut Oatmeal with Brown Sugar, Almonds and Milk	\$7 per person
Fresh Sliced Fruit and Berries	\$8 per person
Smoked Scottish Salmon with Assorted Bagels, Cream Cheese <i>Capers, Onions and Chopped Egg</i>	\$14 per person
Fruit and Yogurt Parfait <i>Individual Glasses of Greek Yogurt Layered with Berries and Granola</i>	\$9 per person
Assorted Cold Cereals with Skim, 2% and Whole Milk	\$6 per person

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breakfast stations

BRUNCH BAR

Morning Eye-Openers Include:

Bloody Mary (Smirnoff Vodka, Spicy Tomato Juice, Lemon)
 Bullshot (Smirnoff Vodka, Spicy Tomato Juice, Beef Bouillon)
 Screwdriver (Smirnoff Vodka, Orange Juice)
 Mimosa (Kenwood Sparkling Brut, Orange Juice)
\$6 per drink

PREPARED TO ORDER OMELETS

Whole Eggs, Egg Whites and Egg Beaters
 Diced Ham, Smoked Salmon, Chopped Bacon, Shredded Cheese, Asparagus
 Onions, Sweet Peppers, Mushrooms, Tomatoes and Spinach
\$12
\$100 per Chef for up to two hours

BELGIAN WAFFLE STATION

Bourbon Caramel Sauce, Assorted Berries
 Warm Maple Syrup, Sweet Butter, Whipped Cream
\$12
\$100 per Chef for up to two hours

ROLLED TO ORDER BREAKFAST BURRITOS

Warm Flour Tortillas, Scrambled Eggs, Hash Brown Potatoes
 Pepper Jack and Cheddar Cheeses, Chorizo and Bacon
 Salsa, Sour Cream, Guacamole
\$12
\$100 per Chef for up to two hours

FRUIT SMOOTHIES: HERE'S TO YOUR HEALTH

Blended to Order: Berries, Pineapple and Bananas
 Protein Powder and Vitamin Packets
\$10
\$100 per Chef for up to two hours

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plated breakfast selections

SECRETARIAT

- Pure Squeezed Orange Juice
 - Strawberry Yogurt Mousse
 - Red Fruit Soup and
 - Honey-Roasted Granola
 - Scrambled Eggs with Aged Cheddar
 - Home-Fried Potatoes
 - Charred Roma Tomato
 - Applewood-Smoked Bacon
 - Freshly Baked Danish
 - Croissants and Muffins
 - Butter & Fruit Preserves
- \$23**

CITATION

- Pure Squeezed Orange Juice
 - Strawberry Yogurt Mousse
 - Freshly Baked Danish
 - Croissants and Muffins
 - Butter & Fruit Preserves
 - Warm Belgian Waffle, Wild Berry Compote
 - Warm Maple Syrup
 - Whipped Cream
 - Crispy Bacon, Home Fries
- \$25**

BARBARO

- Pure Squeezed Orange Juice
 - Yogurt Granola Parfait
 - Freshly Baked Danish
 - Croissants and Muffins
 - Butter & Fruit Preserves
 - Scrambled Farm Fresh Eggs
 - Country Ham
 - Crispy Fried Potatoes
- \$25**

BIG BROWN

- Pure Squeezed Orange Juice
 - Yogurt Granola Parfait
 - Freshly Baked Danish
 - Croissants and Muffins
 - Butter & Fruit Preserves
 - Classic Eggs Benedict
 - Country Sausage Links
 - Potato Lyonnaise
- \$27**

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Hot Chocolate & a Selection of Specialty Teas.

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break packages

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coffee break

SLUGGER PARK

Warm Beer Cheese filled Pretzel Bread Sticks, Mustard
 Cracker Jacks and Peanuts
 Whole Fruit
 Individual Bags of Potato Chips and Popcorn
 Assorted Soft Drinks
\$14

GRANDMA'S COOKIE JAR

Chocolate Chip Cookies
 Oatmeal Raisin Cookies
 Peanut Butter Cookies
 White Chocolate Macadamia Nut Cookies
 Sugar Cookies
 Chilled Milk, Chocolate Milk
 Dasani Water
\$15

GUSTO

Power and Energy Bars
 Homemade Brownies
 Red Bull and Starbucks Iced Cappuccino
 Assorted Powerade
 Assorted Candy Bars
 Coffee and Decaffeinated Coffee
\$15

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 An additional charge of \$5 per hour per person will be applied for breaks over one hour.*

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a la carte morning break items

Assorted Breakfast Pastries with Sweet Butter and Fruit Preserves	<i>\$30 per dozen</i>
Assorted Bagels with Flavored Cream Cheeses	<i>\$33 per dozen</i>
Sliced Seasonal Fresh Fruit and Berries	<i>\$7 per person</i>
Fresh Fruit Skewers with Yogurt Dipping Sauce	<i>\$17 per dozen</i>
Assorted Whole Fresh Fruit	<i>\$3 per piece</i>
Individual Yogurts	<i>\$4 each</i>
Homemade Fruit, Yogurt and Granola Parfaits	<i>\$5 each</i>
Assorted Cold Cereals with Milk	<i>\$5 per person</i>
Assorted Granola, Energy and Power Bars	<i>\$5 each</i>
Individual Bags of Trail Mix	<i>\$6 each</i>
Make Your Own Trail Mix <i>Assorted Nuts, Grains, Seeds, Dried Fruits and Chocolate</i>	<i>\$10 per person</i>

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additional a la carte items

Beverages

Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas		\$55 per gallon
Hot Chocolate		\$35 per gallon
Hot Apple Cider		\$35 per gallon
Bottled Juices (Cranberry, Orange, Apple)		\$4 per split
Iced Tea	\$18 per pitcher	\$35 per gallon
Lemonade	\$18 per pitcher	\$35 per gallon
Fruit Punch	\$18 per pitcher	\$35 per gallon
Soft Drinks (Coca-Cola, Diet Coke, Sprite)		\$3.5 per each
Dasani Bottled Water		\$3 per split
Fiji Bottled Water		\$4 per split
Evian & San Pellegrino		\$6 per half liter
Red Bull, Starbucks Ice Cappuccino		\$4 per bottle

Sweet Snacks

Assorted Homemade Cookies		\$36 per dozen
All Chocolate Brownies		\$34 per dozen
Chocolate Dipped Strawberries		\$29 per dozen
Candy Bars		\$36 per dozen
Granola Bars		\$36 per dozen
Häagen-Dazs Ice Cream Bars		\$48 per dozen

Savory Snacks

Popcorn		\$2.50 per individual bag
Pretzels		\$2.50 per individual bag
Potato Chips		\$2.50 per individual bag
Dry Roasted Peanuts		\$2.50 per individual bag
Domestic Cheese Board		\$7 per person
Vegetable Crudite		\$5 per person

Gourmet Finger Sandwiches

Smoked Salmon with Cream Cheese on Whole Wheat Bread		\$48 per dozen
Prosciutto Ham with Whole Grain Mustard and Asparagus Tips		\$48 per dozen
Traditional Egg Salad with Chives		\$36 per dozen
Classic Cucumber and Cream Cheese		\$36 per dozen

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lunch selections

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cold plated lunch

BROADWAY

Cream of Asparagus Soup

Seared Chicken Breast Salad
Romaine Heart Lettuce and Caesar Dressing
Roasted Olive Oil Focaccia Croutons
Shaved Manchego Cheese

Salted Caramel Cheesecake with
Candied Pecans

\$25

FOURTH STREET

Chilled Carrot and Orange Soup
Toasted Quinoa

Cold Poached Salmon Salad
Marinated Tuscan Kale
Crispy Pear Chip, Craisins, Toasted Almonds
Pomegranate Vinaigrette

Grilled Fruit Skewer, Agave Nectar

\$27

FRANKFORT AVENUE

Spiced Black Bean Soup
Crisp Tortillas and Pico de Gallo

Southwest Cobb Salad
Ancho Marinated Grilled Chicken
Avocado, Smoked Bacon
Eggs, Pepper Jack Cheese, Tomatoes
Chipotle Ranch Dressing

Mexican Flan

\$26

LEXINGTON

Egg Drop Soup
Crispy Wonton and Scallion

Sesame Crusted Ahi Tuna
Watercress Napa Cabbage and Pea Shoots
Sweet Soy and Wasabi Vinaigrette
Crisp Lotus Root

Toasted Coconut Cheesecake
Tropical Fruit Salsa, Passion Fruit Syrup

\$30

Selections above are served with Warm House Baked Rolls and Creamery Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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hot plated lunch

BELVEDERE

Minestrone Soup

Cavatelli Pasta

Roasted Mediterranean Vegetables, Spicy Tomato Sauce

White Chocolate Cheesecake

Raspberry Compote

\$26

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SENECA PARK

Baby Field Greens

Tomatoes, Cucumbers, Balsamic Herb Vinaigrette

Pan Seared Breast of Chicken, Buttermilk Mashed Potatoes

Roasted Seasonal Vegetables, Rosemary Chicken Jus

Salted Caramel Cheesecake

Wild Berry Coulis

\$28

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CHEROKEE HILL

Crisp Romaine

Parmigiano Reggiano, Peppered Crouton, Caesar Dressing

Parmesan Crusted Breast of Chicken, Yukon Garlic Mashed Potato

Roasted Vegetable Gateux, Chardonnay Roasted Tomato-Basil Sauce

Vanilla Crème Brulee

Honey Madeleine

\$31

Selections above are served with Warm House Baked Rolls and Creamery Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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hot plated lunch

MAGIC CORNER

Baby Field Greens
Grape Tomatoes, Roasted Pecans, Dried Cherries, Cucumber
Gorgonzola Cheese, Sherry Vinaigrette

Seared Atlantic Salmon
Tarragon Crushed Fingerling Potatoes, Seasonal Vegetables
Whole Grain Mustard Cream

Apple Crumble
Chantilly Cream, Caramel Sauce

\$31

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335 WEST BROADWAY

Field Greens
Tomatoes, Cucumbers, Balsamic Herb Vinaigrette

The Hot Brown
A World Famous Louisville Tradition since 1926
Roasted Turkey Breast, Toast Points, Mornay Sauce
Pecorino Romano Cheese, Applewood Smoked Bacon, Tomatoes

Derby Pie
Whipped Cream and Chocolate Sauce

\$32

Selections above are served with Warm House Baked Rolls and Creamery Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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hot plated lunch

THE PADDOCK

Bouquet of Kentucky Greens
Shaved Vegetables, Sunflower Seeds, Capriole Farms Goat Cheese
Roasted Tomato Vinaigrette

Pepper Crusted Flat Iron Steak
Roasted Garlic Whipped Potatoes
Baby Seasonal Vegetables, Brown Sugar Bourbon Jus

Derby Pie
Whipped Cream and Chocolate Sauce

\$34

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ST. JAMES COURT

Butter Lettuce Wedge
Dried Majool Date Puree, Cambozola Cheese
Toasted Hazelnuts, Citrus Vinaigrette

Petite Filet of Beef
Horseradish Whipped Potatoes
Baby Seasonal Vegetables, Cabernet Jus

Apple Crumble
Chantilly Cream, Caramel Sauce

\$40

Selections above are served with Warm House Baked Rolls and Creamery Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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buffet luncheon

SOUP AND SALAD

SOUP

(Choice of 1)

Hot

Minestrone Soup, Shaved Reggiano
 Hot and Sour Soup, Marinated Tofu
 Enchilada Soup, Crispy Tortilla Strips and Fried Jalapeños
 Creamy Asparagus Soup, Crisp Pancetta
 Vegetarian Black Bean Soup
 New England Clam Chowder

Chilled

Heirloom Tomato and Melon Gazpacho
 Carrot-Ginger Soup, Toasted Quinoa
 Vichyssoise
 Tomato Consommé, Lemon Vodka

SALAD

Grilled Chicken Caesar Salad
 Grilled and Chilled Breast of Chicken, Hearts of Romaine
 Parmesan Flakes, Croutons, Creamy Caesar Dressing

Baby Greens and Baby Spinach, Grape Tomatoes, English Cucumber
 Carrots, Celery, Broccoli, Peppers, Squash
 Kalamata Olives, Roasted Baby Beets, Hearts Of Palm, Caramelized Cauliflower
 Grilled Tempeh, Hummus, Pita Chips

ASSORTED DRESSINGS

Balsamic, Ranch, Honey Emulsion, Honey Mustard and Raspberry Vinaigrette

\$28

Selection above served with Warm House Baked Rolls and Creamery Butter
 Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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cold buffet luncheon

CITY DELI

Potato Leek Soup

Crisp Greens with Assorted Dressings
Red Potato Salad with Celery, Bacon, Chives and Whole Grain Mustard
Deviled Egg Salad

Individual Platters of Deli Meats, Cheeses and Toppings
Peppered Roast Beef, Smoked Turkey, Honey Baked Ham and Sopressata
Cheddar, Swiss, Provolone and Pepper Jack
Sliced Tomatoes, Onion, Pickles and Butter Lettuce
Dijon Mustard, Whole Grain Mustard, Mayonnaise, Horseradish

Cookies, Brownies and Blondies

\$33

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SANDWICH SHOP

Creamy Tomato Bisque

Crisp Greens with Assorted Dressings
Crisp Vegetable Crudités with Ranch Dip and Bleu Cheese
Tomato and Mozzarella Salad with Basil, Olive Oil and Balsamic
Orzo Pasta Salad with Olives, Peppers, Herbs and Arugula Pesto

Pre-Made Sandwiches (Made with Lettuce and Tomato, All Cut in Half)
Peppered Roast Beef and Havarti Cheese on Poppy Seed Kaiser Roll
Smoked Breast of Turkey and Swiss Cheese on Croissant
Honey Baked Ham and Wisconsin Cheddar on Ciabatta
Grilled Vegetable, Goat Cheese and Pesto on Whole Grain
Imported Mustards, Mayonnaise, Horseradish Cream, Pesto Aioli

House Made Potato Chips

Chocolate Chip Cookies, Miniature Fruit Pies

\$38

Selections above are served with Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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hot buffet luncheon

THE GONDOLA

Garlic Bread
Minestrone Soup

Baby Greens, Radicchio, Toasted Pine Nuts, Crisp Prosciutto, Red Wine Vinaigrette
Tossed Classic Caesar with Crisp Romaine, Parmesan Croutons, Caesar Dressing
Bocconcini Mozzarella, Tomatoes, Basil, Arugula Pesto, Aged Balsamic

Seared Breast of Chicken Piccata, Lemon Cream, Crispy Fried Capers
Sweet Italian Sausage, Caramelized Peppers, Onions, Penne Pasta, Marinara
Wild Mushroom Ravioli, Gorgonzola Cream, Spinach, Toasted Walnuts
Eggplant Parmesan, Mozzarella, Spiced Marinara, Grated Parmesan

Tiramisu, Mini Cannolis, Traditional Chocolate Biscotti

\$35

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THE BROWN BARBEQUE

Cheddar Cornbread with Butter

Crushed Fingerling Potato Salad with Smoked Bacon, Green Onions, Celery, Eggs, Dijonnaise
Black Eyed Pea Salad with Roasted Red Peppers, Basil, Red Onion, Sweet Honey Vinaigrette
Bleu Cheese Slaw with Cabbage, Granny Smith Apples, Candied Pecans
Grilled Vegetable Medley

Grilled Black Angus Burgers

All Natural Hot Dogs

Honey BBQ Brushed Grilled Salmon Patty

BBQ Breast of Chicken

Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard Mayonnaise, Garlic Aioli

Cheddar Cheese, Swiss Cheese, American Cheese

Maple Bacon Baked Beans

Warm Bread Pudding, Cinnamon Whipped Cream

Blueberry Cheesecake, Assorted Cookies

\$38

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hot buffet luncheon

DRAGON DANCE

Hot and Sour Soup, Marinated Tofu

Crisp Greens, Snap Peas, Carrots, Scallions, Toasted Almonds
Wasabi Peas, Sesame Soy Ginger Dressing
Soba Noodles, Shaved Baby Bok Choy, Shaved Cucumber, Chives, Peppers, Sweet Chili Vinaigrette

Grilled Breast of Chicken, Ginger Orange Soy Sauce
Beef Bulgogi (Korean Marinated Grilled Skirt Steak), Broccoli, Hoisin-Garlic Glaze
Asian Vegetable Stir Fry, Baby Corn, Snow Peas, Mushrooms
Bamboo Shoots, Zucchini, Peppers
Miso Glazed Corvina, Shiitake-Lemongrass Broth
Vegetable Chow Mein, Steamed White Rice, Black Sesame Seeds

Miso Crème Brulee, Chocolate Ginger Truffles, Fortune Cookies

\$38

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SOUTHWESTERN

Tortilla Chips with Roasted Salsa, Guacamole and Sour Cream
Tortilla Soup, Crispy Tortilla Strips

Tossed Southwest Caesar with Crisp Romaine, Cotija Cheese, Dried Cherries, Chipotle Dressing
Smoky Black Bean Salad, Roasted Corn, Green Chiles
Tomatoes, Cilantro, Honey-Chili Vinaigrette

Roasted Breast of Chicken, Sweet Pepper Mole
Blackened Tilapia, Roasted Corn Pico de Gallo
Chicken Enchilada, Ancho Rojo Sauce, Calabacita, Sonoran Rice, Refried Pinto Beans

Margarita Cheesecake, Chocolate Chile Bites, Cinnamon Churros
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of International Teas

\$39

Selections above are served with Warm House Baked Rolls and Creamery Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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hot buffet luncheon

THE J. GRAHAM BROWN

Southern-Style Biscuits and Corn Bread
 Traditional Kentucky Burgoo
 Spinach Salad, Kentucky Apples and Bacon Vinaigrette

Penne Pasta, KY Father's Country Ham, Asparagus, Pecans, Buttermilk Dressing
 Sliced Cucumber, Red Onion and Blue Cheese
 Wild Mushroom Salad, Oven-Roasted Tomatoes, Extra Virgin Olive Oil, Fresh Herbs

Pecan-Crusted Trout, Bourbon Sweet Potato Puree, Caramelized Onion Jus
 The World Famous Hot Brown- Roasted Turkey Breast, Mornay Sauce
 Applewood Smoked Bacon, Tomatoes
 Grilled Flank Steak, Smoked Tomato Grits
 Medley of Seasonal Vegetables

Banana Cream Pie, Mississippi Mud Pie, Lemon Meringue Pie

\$40

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FLEUR DE LIS (Gluten Free)

Caramelized Leek and Mushroom Soup

Mix of Gluten Free and Regular Rolls and Butter

Spinach and Arugula Salad
 Gorgonzola, Candied Pecans
 Sherry Vinaigrette

Grilled Vegetable Platter
 Oven-Roasted Tomato Puree
 Extra Virgin Olive Oil, Fresh Herbs

Seared Breast of Chicken, Lemon Cream, Crispy Fried Capers
 Seared Atlantic Salmon, Pineapple Salsa
 Grilled Skirt Steak, Brown Sugar Jus
 Medley of Seasonal Vegetables

Flourless Chocolate Cake, Tropical Fruit Salad with Vanilla Bean Syrup

\$39

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hot buffet luncheon

WATERFRONT PARK (Gluten Free)

Creamy Asparagus Soup

Mix of Gluten Free and Regular Rolls and Butter

Quinoa Salad, Golden Raisins, Herbs, Lemon Chive Vinaigrette
 Baby Greens, Grape Tomatoes, English Cucumber, Shaved Vegetables, Balsamic Dressing
 Melon Salad, Feta, Toasted Pistachios, Frisée, Olive Oil, Sweet Chili

Layered Eggplant Lasagna

Roasted Sirloin of Beef, Bleu Cheese Polenta, Cabernet Demi

Pan Seared Chicken, Curried Sweet Potato

Herb Crusted Tilapia, Warm Beet and Orange Salad

Rosemary-Garlic Potatoes

Caramelized Cauliflower and Broccoli

Grilled Pineapple with Agave Nectar

Pavlova with Chocolate Mousse and Powdered Sugar

\$40

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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boxed lunches

Individual Box Includes Your Choice of Salad, Bag of Potato Chips
Dessert Pastry, Whole Fruit, and Appropriate Condiments.

SALADS

(Choice of One)

Fruit Salad
Jicama Cole Slaw
Orzo Pasta Salad
German Potato Salad

SANDWICHES (Gluten Free Breads Are Available for All Sandwiches)

Slow Roasted Breast of Turkey
Swiss Cheese, Bibb Lettuce, Roma Tomato on Flaky Croissant
\$24

Honey Roasted Ham
Smoked Cheddar, Butter Lettuce, Tomatoes on a Kaiser Roll
\$24

Pesto Grilled Breast of Chicken
Mozzarella, Arugula, Tomatoes on Ciabatta
\$24

Grilled Vegetables
Goat Cheese, Baby Greens, Peppers in a Spinach Wrap
\$24

Peppered Roast Beef
Brie, Arugula, Caramelized Onion, Horseradish Spread on Ciabatta
\$26

Scottish Smoked Salmon
Sweet Onion, Capers, Dill Crème Fraîche on a Bagel
\$28

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dinner selections

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plated three course dinners

THE HIGHLANDS

Crisp Romaine Leaves
Parmesan Reggiano
Herbed Croutons
Lemon Caesar Dressing

Ricotta Cheese Cannelloni
Roasted Vegetable Ratatouille
Tomato Cream Sauce

Tiramisu, Fingerling Cookie
\$39

WILLOW AVENUE

Belgium Endive, Baby Kentucky Field Greens
Cherry Tomatoes, Caramelized Walnuts
Pomegranate Shallot Vinaigrette

Roasted Pork Tenderloin
Spiced Butternut Squash Puree
Broccolini and Cippolini Onions
Black Currant Jus

Chocolate Trio Mousse, Raspberry Coulis
\$43

MAGNOLIA STREET

Butter Lettuce Wedge
Dried Majool Date Puree, Cambozola Cheese
Toasted Hazelnuts, Citrus Vinaigrette

Herb Crusted Breast of Chicken
Creamy Goat Cheese Polenta, Baby Carrot
Squash, Cabernet Chicken Jus

Individual Red Velvet Cake
\$43

OVERLOOK TERRACE

Baby Mixed Greens
Grilled Pear, Bleu Cheese, Roasted Pecans
Honey Emulsion

Roasted Breast of Chicken Ballentine
Wild Mushroom Mousse, Truffle Potato Puree
Baby Seasonal Vegetables, Herb Chicken Jus

Raspberry Bavarian Cake
\$44

Selections above are served with Warm House Baked Rolls and Creamery Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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plated three course dinners

BAXTER AVENUE

Baby Spinach
Sun-Dried Tomatoes, Crumbled Kentucky
Bacon Pomodoro Fire Roasted Sweet Bell
Peppers Vinaigrette, Shaved Pecorino

Salmon En Croute
Wild Rice Pilaf, Squash Gateaux, Leek Cream

White Chocolate Cake
Grand Marnier, Minted Orange Salad
\$46

BONNYCASTLE

House Pulled Mozzarella, Roasted Tomato Tartlet
Baby Arugula, Truffle Honey Emulsion
Aged Balsamic

Cabernet Braised Short Rib of Beef
Vanilla Rum Spiced Sweet Potato Puree
Baby Root Vegetables

Lemon Mascarpone Panna Cotta
Almond Tuile, Blueberry Compote
\$48

ST. MATTHEWS

Watercress, Pea Shoots, Frisée
Wasabi Pea Puree, Lotus Root
Passion Fruit Vinaigrette

Roasted Banana and Macadamia Nut
Crusted Grouper
Toasted Coconut Rice, Baby Carrots
Pineapple Butter

Blood Orange Cake
Milk Chocolate Mousse, Vanilla Tuile
\$48

ANCHORAGE

Kentucky Field Greens
Red Grapes, Cherry Tomatoes
Cucumber, Shaved Manchego
Shiraz Black Cherry Vinaigrette

Slow Roasted Tenderloin of Beef
Butter Yukon Potato Puree
Baby Carrots and Sunburst Squash
Brown Sugar Bourbon Jus

Grand Opera Cake
Chocolate and Bailey's Irish Crème Anglaise
\$59

Selections above are served with Warm House Baked Rolls and Creamery Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

Prices Do Not Include a 23% Service Charge and 6% Sales Tax. Prices are Subject to Change without Notice.



three course duo plated dinners

RUN FOR THE ROSES

Arugula, Frisée
Watercress, Roasted Beets, Goat Cheese
Pistachios, Blood Orange Emulsion

A Duo of Roasted Breast of Chicken and Atlantic Salmon
Chicken Jus

Whole Grain Mustard Cream
Mushroom Polenta, Seasonal Vegetables

Salted Caramel Cheesecake
Wild Berry Coulis

\$54

THE OAKS

Kentucky Baby Greens
Roasted Pear and Bleu Cheese Tartlet
Candied Cashews, Port Chive Vinaigrette

A Duo of Coffee Braised Short Ribs and
Roasted Jumbo Shrimp
Garlic Confit Potato, Sweet Pea Puree
Baby Zucchini and Patty Pan Squash
Beef Jus Reduction

Passion Fruit Cheesecake
Butterscotch Toffee, Tropical Fruits
Coconut Syrup

\$60

TRIPLE CROWN

Frisée
Roasted Beets, Goat Cheese, Pistachio
Blood Orange Emulsion

A Duo of Pepper Dusted Flat Iron Steak and
Pan Seared Salmon
Artichoke-Tomato Relish, Shimeji Mushroom
Risotto, Grilled Zucchini
Sweet Peppers, Pinot Glace

Spanish Vanilla Torte

\$64

WINNER'S CIRCLE

Kentucky Field Greens
Star Anise Poached Pear, Marcona Almonds
Stilton Bleu, Champagne Vinaigrette

A Duo of Slow Roasted Tenderloin of Beef and
Butter Poached Jumbo Shrimp
White Truffle Pomme Puree, Baby Seasonal
Vegetables, Sweet Peppers, Pinot Glace

Milk Chocolate Caramel Torte
Chambord Raspberries

\$72

Selections above are served with Warm House Baked Rolls and Creamery Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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buffet dinner selections

WHISKEY ROW

Cream of Broccoli Soup

Baby Greens, Radicchio, Toasted Cashews, Dried Cherries, Red Wine Vinaigrette
 Classic Caesar, Crisp Romaine, Parmesan Croutons, Caesar Dressing
 Bocconcini Mozzarella: Tomatoes, Basil, Arugula Pesto, Aged Balsamic

Seared Breast of Chicken, Whipped Butter Potatoes
 Seared Atlantic Salmon, Minted Cous Cous, Cucumber, Red Onion Salad
 Eggplant and Zucchini Bake

Chef's Selection of Mini Desserts

\$49

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LATIN

Conch Chowder

Grilled Artichokes, Shaved Manchego Cheese, Romesco Sauce
 Rock Shrimp Ceviche, Sweet Potato, Chile Vinaigrette
 Chorizo Potato Salad with Potato, Olives, Cream Dressing
 Marinated Hearts of Palm, Cilantro Lime Vinaigrette

Chilean Sea Bass, Braised Spinach, Pineapple Salsa
 Cuban Chicken, Mojo Onion Dressing
 Beef Skirt Churrasco, Spiced Sweet Potato, Chimichurri
 Congri (Sofrito Rice, Cumin Stewed Black Beans)

Fried Sweet Plantains

Diablo Chocolate Cake, Vanilla Flan
 Crème Catalana, Dulce de Leche Cake

\$56

Selections above are served with Warm House Baked Rolls and Creamery Butter
 Freshly Brewed Regular and Decaffeinated Coffee, and Iced Tea.

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buffet dinner selections

THE KENTUCKIANA

Spinach, Dried Cherries, Toasted Pecans, Diced Eggs, Honey Mustard Bacon Vinaigrette
 Wild Mushrooms, Asparagus, Root Vegetables, Chive Vinaigrette
 Mixed Beans, Bell Peppers, Country Ham, Fresh Herbs, Charred Tomato Vinaigrette
 Acorn Squash, Fried Croutons

The Hot Brown: An Open-Face Turkey Sandwich with Bacon, Tomatoes & a Delicate Mornay Sauce
 Fried Striped Bass, Whole Grain Mustard Cream Sauce
 *Uniformed Chef to Carve:
 Kansas Strip Loin, Bourbon Veal Sauce

Southern Style Mashed Potatoes
 Corn Ragoût, Broccoli Florets
 Sweet Chili Corn Muffins, Southern Biscuits

Oatmeal Cookies, Bread Pudding with Butterscotch Sauce
 Derby Pie, Bourbon Cheesecake

\$58

**Option of \$48 per person – without Carving Station.*

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MEDITERRANEAN

Rock Shrimp, Coconut Saffron Soup

Marinated Grilled Vegetable Salad, Aged Balsamic
 Grilled Pita, Hummus, Baba Ganoush, Olive Tapenade
 Shaved Parma Ham, Figs, Arugula Salad, Harissa Dressing
 Panzanella Salad, Vine Ripe Tomatoes, Herb Vinaigrette

Seared Salmon Toasted Orzo- Asparagus, Tomato, Extra Virgin Olive Oil
 Chicken Thigh, Fingerling Potatoes, Garlic Butter, Lemon, Thyme
 Grilled Lamb Chop, Minted Cous Cous
 Baked Eggplant, Zucchini, Parmesan Crumb, Tomato Sauce
 Warm Green Beans Niçoise, Red Potato, Olive, Tomato, Basil Oil

Baklava, Peach Crumble
 Chocolate Marble Cake, Raspberry Cream Cake, Panna Cotta
\$68

Selections above are served with Warm House Baked Rolls and Creamery Butter
 Freshly Brewed Regular and Decaffeinated Coffee, and Iced Tea.

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buffet dinner selections

THE THOROUGHbred (Gluten Free)

Roasted Tomato Soup

Lentil Salad, Roasted Beets, Herbs, Lemon Chive Vinaigrette
 Baby Spinach, Dried Cranberries, Toasted Pecans, Raspberry Honey Vinaigrette
 Broccoli Salad, Toasted Sunflower Seeds, Golden Raisins, Shaved Red Onion, Green Goddess
 Dressing

Eggplant and Zucchini Bake
 Grilled Flat Iron Steak, Rosemary Parmesan Grits, Cabernet Demi
 Pan Seared Breast of Chicken, Celery Root Potato Puree
 Herb Crusted Atlantic Salmon, Warm Quinoa, Preserved Lemon Salad
 Butter Braised Fingerling Potatoes
 Caramelized Cauliflower and Tahini Sauce

Grilled Melon Skewers with Agave Nectar
 Pavlova with Peanut Butter Mousse and Powdered Sugar
 Flourless Chocolate Cake and Fresh Raspberry Coulis

\$53

Selections above are served with Warm House Baked Rolls and Creamery Butter
 Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

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reception selections

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reception hors d'oeuvres suggestions

Minimum 30 pieces of each selection

Spoons

All selections are cold and are presented on a small spoon

	Price per piece
Smoked Salmon, Basil, Honey, Lavender Crème Fraîche	\$5
Sesame-Seared Tuna, Mango-Jicama Slaw, Crisp Wonton	\$5.25
Vanilla-Bound Crabmeat, Crisp Potato Gaufrette	\$5.25
Eggplant and Feta Cheese Roulade, Lemon, Roasted Garlic	\$4.5

Skewers

All selections are presented on skewers

Cold Selections

Lobster, Artichoke, Basil, Crimini Mushroom	\$5.25
Melons Wrapped in Prosciutto	\$4.5
Ripe Cherry Tomatoes, Bocconcini, Basil, Pesto	\$4.5

Hot Selections

Lamb and Mushroom Shish Kebob, Tzatziki Sauce	\$5
Beef Satay, Thai Peanut Dipping Sauce	\$5
Tandoori Chicken, Mint Yogurt	\$5

Canapés

Mini Hot Brown	\$4.25
Spinach and Feta Phyllo Pockets	\$4.25
Coconut Shrimp, Pineapple Glaze	\$5
Vegetable Spring Roll, Plum Sauce	\$4.25
Chicken Empanada, Pico de Gallo	\$4.5

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reception presentations

Fresh Seafood on Ice

Minimum 30 pieces of Each Selection

	Price per piece
Jumbo 16/20 Gulf Shrimp, Cocktail and Cognac Sauce	\$4.75
Cracked Jonah Crab Claws	\$4.75

Sushi Rolls and Sashimi

Minimum 30 pieces of Each Selection

	Price per piece
Eel Sushi	\$5
Red Snapper Sushi	\$4.5
Salmon Sushi	\$4.5
Shrimp Sushi	\$4.5
Tuna Sushi	\$4.5
Spicy Lobster Roll	\$5
Smoked Salmon and Cream Cheese Roll	\$4
Spicy Tuna Roll	\$4
Cucumber Roll	\$3.5
Vegetable Roll	\$3
California Roll	\$3.5
Sashimi of Ahi Tuna, Salmon, White Fish	\$4

Smoked Salmon

Serves Approximately 30 People

	Price per presentation
Fresh Smoked Salmon Served with Buttered Brown Bread and Traditional Garnishes	\$275

*All items priced on a per person basis will be prepared for the entire guarantee.
Prices are based on a one hour presentation and will be pro-rated for longer receptions.*

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reception displays

CHEESE SAMPLER

Classic Display of Imported and Domestic Cheese

Brie, Blue Cheese, Goat Cheese, Cheddar and Smoked Gouda

Seasonal Fruits, English Crackers and French Bread

\$10

MARKET STATION

Hearty Presentation of Imported and Domestic Cheese

Blue Cheese, Goat Cheese, Manchego, Aged Cheddar
Smoked Gouda and Boursin

Round of Brie Baked in Puff Pastry, Raspberry Coulis

Seasonal Fruits, English Crackers and French Bread

\$14

FROMAGERIE

Deluxe Display of Imported and Domestic Cheese

Morbier, Goat Cheese Pyramid, St. André, Camembert
Stilton and Aged White Cheddar

Seasonal Fruits, English Crackers and French Bread

\$18

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caviar

Displayed on Crushed Ice and Served with Blinis, Brown Bread, Crème Fraîche
Onions, Chopped Egg White and Yolk, Parsley and Lemon

IMPORTED CAVIAR

Beluga, Osetra, Sevruga
Market Price

AMERICAN CAVIAR

Salmon Roe: **\$65** for seven oz.
Black Whitefish: **\$145** for seven oz.

salads

Classic Caesar Salad

Traditional Condiments

Spinach and Arugula Salad

Gorgonzola, Candied Pecans, Caramelized Apples, Croutons, Sherry Vinaigrette

Baby Mixed Greens

Sun-Dried Tomatoes, Kalamata Olives, Artichokes

Lemon-Olive Oil Dressing

\$14

\$100 per Chef

All items priced on a per person basis will be prepared for the entire guarantee.

A minimum of three stations is required when action stations are planned
as a reception style dinner alternative.

Prices are based on a one hour reception.

One attendant or Chef required per 75 guests.

Prices Do Not Include a 23% Service Charge and 6% Sales Tax. Prices are Subject to Change without Notice.



tables

VEGETARIAN ANTIPASTO

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

\$13

ANTIPASTO

Prosciutto, Mortadella, Salami, Provolone and Fontinella Cheeses, Pepperoncini
 Italian Black and Green Olives, Roasted Peppers, Marinated Mushrooms
 Artichoke Hearts, Bocconcini Mozzarella Cheese with Sun-Dried Tomatoes
 Italian Herbs and Olive Oil, Crackers and Focaccia Bread

\$18

VIENNESE

Chocolate Mousse Cup
 Apple Tartlet
 Mini Pecan Pie
 Bourbon Cheesecake
 Raspberry Frangipane

Freshly Brewed Regular and Decaffeinated Coffee

\$20

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 as a reception style dinner alternative.

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One attendant or Chef required per 75 guests.

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carvery

Roasted Kansas City Strip Loin of Beef in Pepper Crust Creamed Horseradish, Mustard, Miniature Rolls <i>Serves approximately 30</i>	\$325
Whole Roasted Certified Angus Tenderloin of Beef Bourbon Creamed Horseradish, Mustard, Miniature Rolls <i>Serves approximately 20</i>	\$275
Salmon en Croute Champagne Caviar Beurre Blanc <i>Serves approximately 30</i>	\$250
Glazed Baked Ham Southern Cream Biscuits, Selection of Mustards <i>Serves approximately 30</i>	\$225
Cider Glazed Pork Loin, Calvados Sauce Miniature Rolls <i>Serves approximately 30</i>	\$195
Whole Oven-Roasted 20 lb. Turkey Cranberry Sauce, Mustard, Buttermilk Biscuits <i>Serves approximately 30</i>	\$175
Tagine Spiced Rack of Lamb Aromatic Moroccan Charmoulla Sauce <i>Serves approximately 7</i>	\$55
The Hot Brown Casserole An Open-Face Turkey Sandwich with Bacon, Tomatoes & a Delicate Mornay Sauce <i>Serves approximately 15</i>	\$55
Uniformed Chefs will Carve all Selections	\$100 per chef

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action stations

MASHED POTATO BAR

Buttered Yukon Gold Potatoes and Brown Sugar Sweet Potatoes
 Toppings: Cheddar Cheese, Bleu Cheese, Chives, Smoked Bacon, Caramelized Onions
 Butter Roasted Mushrooms, Crème Fraîche, Chorizo, Crispy Tobacco Onions
 Spiced Pecans, Baby Marshmallows

\$12

PASTA

Choice of Two Pastas and Two Sauces:

Pastas: Cavatelli, Gnocchi, Orecchiette, Penne, Orzo, Rigatoni
 Sauces: Spiced Marinara, Alfredo, Basil Cream, Tomato Vodka, Pomodoro, Wild Mushroom
 Asiago Toppings: Red Chili Flakes, Grated Parmesan Cheese, Olives, Fresh Basil, Toasted Peanuts
 Rolls and Focaccia

\$18

MINI TACOS

Crispy and Soft Taco Shells
 Spiced Shredded Beef, Blackened Mahi Mahi, Ancho Braised Chicken Machaca
 Shredded Lettuce, Cilantro, Sour Cream, Salsa Verde, Roasted Salsa
 Guacamole and Lime Wedges

\$16

MAC AND CHEESE

Macaroni and Four Cheese Sauce
 Toppings: Crab, Sweet Peas, Shaved Fennel, Bacon, Chives
 Port Glazed Portobello Mushroom, Truffle Oil, Grated Asiago, Crème Fraîche
 American Caviar

\$18

TUSCAN RISOTTO

Choice of Two:

Sweetwater Shrimp and Chorizo (Paella)
 Asparagus, Truffle and Forest Mushroom
 Sweet Pea, Pancetta and Tomato
 Grilled Chicken, Cheese and Basil Pesto

\$20

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 as a reception style dinner alternative. Prices are based on a one hour reception.
 One attendant or Chef required per 75 guests.

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bar selections

<u>DRINK TYPES</u>	<u>HOSTED BAR</u>	<u>CASH BAR</u>	<u>FIRST HOUR</u>	<u>ADD'L HOUR</u>
	<u>PER DRINK</u>	<u>PER DRINK</u>	<u>PER PERSON</u>	<u>PER PERSON</u>
Name Brands	\$7	\$8	\$16	\$8
Premium Brands	\$7.5	\$8.5	\$18	\$10
Top Shelf	\$9	\$10.50	\$20	\$12
Cordials	\$9	\$10.50	-	-
Domestic Beer	\$4.75	\$5.5	-	-
Imported Beer	\$5.5	\$6.5	-	-
House Wine	\$6.5	\$7.5	-	-
Soft Drinks	\$3	\$3.5	-	-
Bottled Water	\$3	\$3.5	-	-

Bartender Fee of \$100 for the first 4 hours. Each additional hour at \$25.
Bartender Fee waived if bar revenue exceeds \$600 per bar.

HOSTED BAR

Prices are subject to a 23% Service Charge and 6% Sales Tax.
One Bartender required per 75 guests.

CASH BAR

Cash Bar prices are inclusive of Service Charge and Sales Tax.
One Bartender required per 100 guests.

BEER AND WINE

Domestic Beer/Wine/Sodas Only - \$12 per person the first hour
and \$8 per person each additional hour.

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**WINES**

Sycamore Lane Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon
White Zinfandel
\$28 per bottle

Seven Falls Chardonnay, Cabernet Sauvignon, Merlot
\$34 per bottle

Bonterra Chardonnay, Viognier, Cabernet Sauvignon and Zinfandel
\$40 per bottle

Domestic Beers: Budweiser, Bud Light, Miller Lite,

Premium & Imported Beers: Samuel Adams Lager, Corona Extra, Heineken

Name Brands: Sobieski, Beefeater, Cruzan, Cutty Sark, Jim Beam, Jack Daniel's

Premium: Absolut, Tanqueray, Bacardi Light, Chivas Regal, Maker's Mark, Elijah Craig

Top Shelf: Vox, Bombay Sapphire, Captain Morgan, Glenlivet 12 yrs
Woodford Reserve, Four Roses Small Batch

Cordials: Hennessey VS, Sambuca Romana, Grand Marnier, Bailey's Irish Cream, Kahlua, Amaretto di Sarrono

House Wines: Kenwood Sparkling Brut; Sycamore Lane Chardonnay, Merlot, White Zinfandel
(Cabernet Sauvignon and Pinot Grigio available upon request)

The Brown Hotel is the only licensed authority to sell and serve liquor on the premises; therefore, liquor is not permitted to be brought into the Hotel. The Hotel's alcoholic beverage licenses require the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under the age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

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