
EST 1998
BAYOU BLUEGRASS
CATERING
FULL
Catering
MENU

Cocktail Hour

HOT HORS D'OEUVRES

V **BAKED BRIE BITES (4)**
with fig jam in puff pastry

V **BAKED BRIE EN CROUTE**
full wheel with fig jam in puff pastry
small serves 8-10 (35)
large serves 18-20 (65)

GF **BACON WRAPPED DATES (4)**
bacon wrapped and stuffed with almond granola

V **FRIED CHEESE RAVIOLI (3)**
served with marinara sauce

HAWAIIAN PORK PARTY ROLLS (4)
pulled pork served on a Hawaiian roll with house BBQ sauce and crunchy dill pickle

V GF **STUFFED MUSHROOMS (3)**
spinach stuffed or sausage stuffed

V GF **WARM SPINACH + ARTICHOKE DIP (3)**
with house-made tortilla chips

GF **TWICE BAKED NEW POTATOES (3)**

GF **BACON WRAPPED CHICKEN BITES (4)**
with jalapeno and cream cheese

V **TOMATO PARMESAN TART (3)**

MINI KENTUCKY HOT BROWNS (3)

CREOLE CRAB CAKES (4)
served with creole remoulade

CHEDDAR SAUSAGE BALLS (3)
made with Purnell's sausage

V **ARTICHOKE + GOAT CHEESE CROQUETTAS (3)**

ASPARAGUS ROLL UPS (4)
wrapped in prosciutto

BONELESS OR BONE-IN CHICKEN WINGS (3)
buffalo or BBQ

MAC + CHEESE BITES (3)
bacon and chive filled with smoked sriracha aioli

V **GORGONZOLA PEAR TART (4)**

FRIED ALLIGATOR BITES (4)
with voo doo sauce

FRIED CHICKEN SLIDERS (5)
with arugula & sun-dried tomato aioli served on a mini pretzel bun



Note: Pricing in parentheses is per piece- please let your coordinator know what quantity you would like!

Cocktail Hour

COLD HORS D'OEUVRES

GF **CHARCUTERIE SKEWERS (4)**

V **CLASSIC BRUSCHETTA (3)**
fresh tomatoes, basil, garlic and olive oil

V VG GF **FRESH FRUIT SKEWERS (4)**
with marshmallow cream cheese dip

V GF **CAPRESE SKEWERS (3)**
with mozzarella, cherry tomato, basil and balsamic glaze

V GF **BLACKBERRY MOZZARELLA SKEWERS (3)**
with fresh mint

GF **SHRIMP COCKTAIL SHOOTERS (4)**
with cocktail sauce and lemon wedges

GF **SHRIMP COCKTAIL TRAY (6)**
with cocktail sauce and lemon wedges

COUNTRY HAM MINI BISCUITS (4)
with dijonnaise

COUNTRY HAM + PIMENTO CHEESE MINI BISCUITS (4)

BEEF TENDERLOIN CROSTINI (4)
with shaved beef tenderloin and garlic whipped ricotta topped with basil pesto

GF **CHARCUTERIE WITH KY FLAIR (12)**
with classic Italian meats, country ham, brie, cut cheese selection, pimento cheese spread, grain mustard, fresh berries, grapes, olives, and crackers

V **KY BEER CHEESE PARTY CUPS OR TRAY (3)**
with celery, carrots and pretzels

PETITE CREOLE CHICKEN SALAD CROISSANTS (4)

V VG GF **HUMMUS TRAY (4)**
with celery, carrots, red bell pepper and pita bread

CAJUN FRIED TURKEY PARTY ROLLS (4)
with creole remoulade

SHAVED BEEF PARTY ROLLS (4)
with arugula and whipped horseradish

GF **SHAVED BEEF ASIAN SPOONS (4)**
with chipotle aioli

V **FIG+ GOAT CHEESE CROSTINI (3)**
with honey drizzle

PEPPERED MINI BISCUITS (4)
with candied bacon, mascarpone, and pepper jelly spread

V **TORTELLINI SKEWERS (3)**

RICOTTA & STRAWBERRY BRUSCHETTA (3)
with sliced strawberries, whipped ricotta, and balsamic drizzle

UPGRADED FRUIT, VEGGIE, & CHEESE DISPLAY (12)
with Kentucky beer cheese, spinach artichoke dip, and ranch dip

Cocktail Hour

USHERETTE SERVICE



V **HOUSE MADE CANNOLI (5)**
with crushed pistachios and mini chocolate chips

GF **STREET TACOS (6)**
carnitas OR pollo asado served with queso fresco, salsa verde, pico de gallo, and pickled radish

V **WARM BAVARIAN PRETZEL BITES (5)**
with warm beer cheese and grain mustard

GF **BUILD YOUR OWN CHARCUTERIE CUP (6)**
with classic Italian meats, cheese selection, berries, olives, artisan crackers, and chocolate-covered pretzels

Turn service into a statement. Our usherettes circle the room with beautifully presented bites, served from signature shoulder trays that are as eye-catching as they are functional. This unique service style brings a sense of nostalgia, charm, and interactive energy- perfect for sparking conversation and engaging guests.

The Grazing Table

minimum of 50 people **($32pp)**

CHARCUTERIE WITH CLASSIC ITALIAN MEATS, HAND-SELECTED CHEESES, A BRIE WHEEL WITH BERRY COMPOTE AND LOCAL HONEY, CUT VEGETABLES, FRESH FRUIT, BERRIES, OLIVES, DRIED FRUITS, NUTS, CHOCOLATE-COVERED PRETZELS, SLICED ARTISAN BREADS, CRACKERS, AND HOUSE TORTILLA CHIPS

DIP SELECTION OF KENTUCKY BEER CHEESE, WARM SPINACH ARTICHOKE DIP, HOUSE-MADE HUMMUS, AND RANCH DIP

Plus 3 selections from the following:

-Country ham biscuits with pimento cheese OR dijonnaise

-Fried chicken sliders with arugula & sun-dried tomato aioli

-Petite chicken salad croissant

-Tortellini skewers

-Caprese skewers

-Blackberry mozzarella mint skewers

-Fig & goat cheese crostini

-Tomato parmesan tarts

-Benedictine tea sandwiches

-Macarons



Buffet + Family Style

SINGLE ENTREE BUFFET
LUNCH (27)
DINNER (34)

Choice of soup or salad, one entree, two sides, bread, one dessert and two non-alcoholic beverages

DUAL ENTREE BUFFET
LUNCH (30)
DINNER (40)

Choice of soup or salad, two entrees, two sides, bread, two desserts, and two non-alcoholic beverages

CHEF'S CHOICE LUNCH BUFFET (24)

Chef's choice selections consisting of soup or salad, one entree, two sides, bread, dessert, and two non-alcoholic beverages

CHEF'S CHOICE DINNER BUFFET (30)

Chef's choice selections consisting of soup or salad, two entrees, two sides, bread, dessert, and two non-alcoholic beverages

Pricing listed is based upon groups of 50 or more. Small group pricing may adjust based upon selections. Pricing is subject to change.

ALL INCLUSIVE DINNER + BAR PACKAGE (70)

- *Dual Entree Buffet including choice of soup or salad, two entrees, two sides, bread, two desserts, and two non-alcoholic beverages*
- *Four-hour Hosted Bar including assorted domestic, local, and import beer selection, house brand wines, and two signature cocktails*

FAMILY STYLE (44)

choice of soup or salad, two entrees, two sides, bread, two desserts, and two non-alcoholic beverages

SEE OUR PLATED OPTIONS ON OUR FULL PLATED MENU

Notes: Dollar amounts in parentheses denote the price per person increase for the selected item. Additional items may be added to any menu for an additional cost. Gluten- or dairy-free, vegetarian, and other special meal requests are available. Please request in advance with your event manager.

Salads

GREENS

CAESAR SALAD
Crisp romaine, parmesan cheese, fresh croutons, and house-made Caesar dressing

V GF **BAYOU BLUEGRASS SALAD (+2)**
Kentucky bibb lettuce topped with Capriole Farms goat cheese, candied walnuts, strawberries, and citrus sections served with house-made bourbon citrus vinaigrette

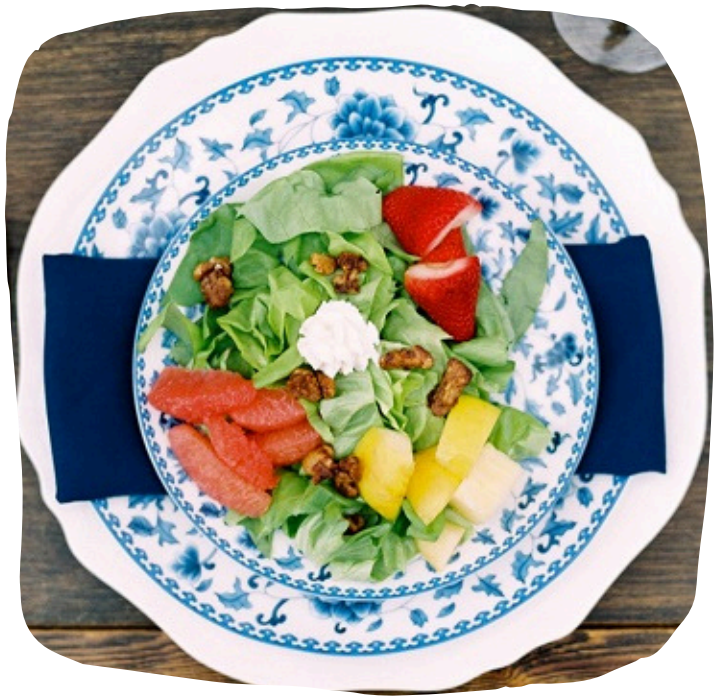
V **HARVEST MIXED GREENS SALAD**
Spring mix and romaine lettuce topped with Capriole Farms goat cheese, toasted pepitas, peppered biscuit croutons, roasted butternut squash, and sherry sorghum vinaigrette

V **GRILLED PEACH SALAD (+2) SEASONAL**
Spring mix and romaine lettuce topped with Capriole Farms goat cheese, toasted pepitas, peppered biscuit croutons, roasted grilled peaches, and sherry sorghum vinaigrette

V VG GF **KALE + QUINOA SALAD (+1)**
Fresh kale topped with golden raisins, toasted sunflower seeds, and fresh lemon vinaigrette

V GF **ARUGULA BEET SALAD (+2)**
Arugula and beets with feta crumbles, sweet & spicy pecans, and honey dijon vinaigrette

V VG GF **MIXED GREENS HOUSE SALAD**
Spring mix topped with shredded carrots, purple cabbage, tomatoes, and cucumbers, served with ranch dressing and house-made balsamic vinaigrette



CLASSICS

VG GF **COLE SLAW**

VG GF **CAJUN POTATO SALAD**

GF **ROASTED RED SKIN POTATO SALAD**

V **ORZO PASTA SALAD (+1)**

GF **BROCCOLI, APPLE, BACON SALAD**

V VG GF **TOMATO, CUCUMBER, ONION SALAD**

V **SEASHELL PASTA SALAD**

V **BOWTIE PASTA SALAD**

Entrees

CHICKEN

GF **GRILLED CHICKEN**
with crimini mushroom sauce

ITALIAN PANKO CRUSTED CHICKEN
with lemon garlic sauce

BREADED CHICKEN TENDERS
with honey mustard and BBQ sauce

SOUTHERN FRIED CHICKEN
classic buttermilk fried chicken with a touch of Cajun flair (2 per person on single entree)

GF **TUSCAN CHICKEN (+1)**
stuffed with sun-dried tomatoes, spinach, and mozzarella with sun-dried tomato cream sauce

LEMON BUERRE BLANC CHICKEN
lightly breaded, sautéed with beurre blanc sauce and lemon

SEAFOOD

GF **LOUISIANA STYLE FRIED CATFISH**
with creole remoulade and lemon wedges

GF **CREAMY BAKED SALMON (+4)**
with lemon butter caper sauce

GF **SOY GLAZED SALMON (+4)**
soy ginger glaze with baby bok choy

GF **PAN SEARED SALMON (+4)**
with hollandaise

SOUTHERN SHRIMP + GRITS (+2)
with Weisenberger Mills cheese grits, shredded cheese, and green onion

GF **CRAWFISH BOIL (MARKET PRICE)**
with sausage, corn, and red potatoes (seasonal)

GF **LOW COUNTRY SHRIMP BOIL (MARKET PRICE)**
with sausage, corn and red potatoes

BEEF

GF **SMOKED BBQ BEEF BRISKET**
Classic Texas-style brisket with house BBQ sauce

GF **SAUTÉED BEEF TIPS (+2)**
with pearl onions and fresh herbs in mushroom sauce
-Add egg noodles (+1)

SURF + TURF PASTA (+2)
with shaved beef, shrimp, and bell peppers in a creamy feta sauce

PORK

GF **BOURBON SPICED PORK LOIN**
bourbon basted and served with vinegar slaw

GF **PULLED PORK BBQ**
served with buns, yeast rolls, house-made BBQ sauce, crunchy dill pickles and diced onions

GF **ST. LOUIS STYLE BBQ RIBS (+3)**
pecan wood smoked and brushed with house BBQ sauce

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



continued...

CHEF CARVED ENTREES

GF **CAJUN FRIED TURKEY**
with our signature creole remoulade

GF **KENTUCKY FARM RAISED, WHOLE SMOKED PIG (+DISPLAY COST)**
with house BBQ sauce, buns, Hawaiian rolls, crunchy pickles, and diced onions

GF ****GRILLED CALIFORNIA TRI TIP (+4)**
grilled over pecan wood and served with whipped horseradish

GF ****HERB ENCRUSTED PRIME RIB (+11)**
with whipped horseradish

GF ****GRILLED FLANK STEAK (+6)**
with chimichurri sauce

GF ****ROSEMARRY GARLIC MARINATED BEEF TENDERLOIN (+11)**
with whipped horseradish

GF **HERB GARLIC ROASTED PORK SHOULDER**
with creamy dijon sauce



Side Dishes + Bread

STARCHES

V AU GRATIN POTATOES (+1)

CHICKEN & SAUSAGE JAMBALAYA

V VG GF HERB ROASTED NEW POTATOES

V KENTUCKY CORN PUDDING (+1)

V CLASSIC CHEDDAR MAC + CHEESE

V SMOKED GOUDA MAC + CHEESE

V GF YUKON + SWEET POTATO MASH

V GF SCRATCH MASHED POTATOES

V VG GF ROSEMARY ROASTED TRI-COLOR POTATOES (+2)

GF BBQ BAKED BEANS

RED BEANS + RICE

GF TWICE BAKED POTATO (+1)

V VEGETABLE PASTA PRIMAVERA

V WILD MUSHROOM RISOTTO (+1)

VEGGIES

VG GF ROASTED BRUSSELS SPROUTS
with smoked sriracha aioli

V VG GF FRESH GREEN BEANS
with roasted shallots and garlic

V GF ROASTED GARLIC PARMESAN ZUCCHINI, SQUASH AND TOMATOES

V VG GF ROASTED ASPARAGUS (+1)

GF COUNTRY STYLE GREEN BEANS

GF BAYOU CABBAGE

V VG GF SAUTEED GARLIC BROCCOLINI (+1)

V VG GF FALL VEGETABLE MEDLEY
roasted root vegetables, butternut squash, and brussels sprouts

V VG GF HERBED CAULIFLOWER FLORETS

V VG GF MARINATED + GRILLED VEGETABLES (+1)

BREAD

V FRENCH BREAD

V SWEET CORNBREAD MUFFINS

V YEAST DINNER ROLLS

V TEXAS TOAST

Desserts

V **ASSORTED COOKIES (CHOOSE 2)**
chocolate chip, snickerdoodle, white chocolate macadamia nut, oatmeal raisin

V **BAKED FRUIT COBBLER**
blackberry, peach, apple

V GF **BANANAS FOSTER ACTION STATION (+2)**
flaming station with Kentucky bourbon and vanilla bean ice cream

V **BLACKBERRY PEACH CRISP**

V **CINNAMON APPLE CRISP**

V **BLUE RIBBON BANANA PUDDING**

V GF **FLOURLESS CHOCOLATE TORTE (+1)**

V **DERBY PIE**

V **DOUBLE CHOCOLATE BREAD PUDDING**
with fudge sauce

V **GHIRARDELLI BROWNIES**

V GF **ICE CREAM BAR (+2)**
vanilla bean ice cream with sprinkles, mini chocolate chips, nuts, maraschino cherries, toffee bits, crushed Oreos, chocolate sauce, caramel sauce, strawberry compote, and whipped cream
**Additional ice cream flavors available (+1)*

V **KEY LIME PIE**

V **LOUISIANA STYLE BEIGNETS (+1)**
fried hot and covered in powdered sugar (must be fried onsite)

V **NEW YORK STYLE CHEESECAKE**
with strawberries

V **SOUTHERN JAM CAKE**

V **SOUTHERN BREAD PUDDING**
with Kentucky bourbon sauce

V **SOUTHERN PECAN PIE**

V **STRAWBERRY BAVARIAN**

V **STRAWBERRY SHORTCAKE**

V GF **VERRY BERRY CHEESECAKE TERRINE**

V **TIRAMISU (+2)**

V **TURTLE CHEESECAKE (+1)**

V **WARM COOKIE BAR (+3)**
cookie assortment with sprinkles, mini chocolate chips, toffee bits, chocolate sauce, and caramel sauce
**served with mini milk jugs*

WARM BROWNIE BAR (+3)
brownie assortment with sprinkles, mini chocolate chips, toffee bits, chocolate sauce, and caramel sauce
**served with ice cream*

V **WHITE CHOCOLATE RASPBERRY BREAD PUDDING**
with raspberry rum sauce



Desserts + Beverages

INDIVIDUAL/MINIS

V HOUSE MADE CANNOLI (3)

V CHESS BARS (3)

V GF CHOCOLATE COVERED STRAWBERRIES (3)

V CHOCOLATE GANACHE TARTS (3)

V LEMON BARS (3)

NEW YORK CHEESECAKE BITES (3)

V KEY LIME PIE BITES (3)

V KEY LIME TERRINES (3.5)
served in mini mason jars or cocktail glasses

BANANA PUDDING PARFAITS (3.5)
served in mini mason jars or cocktail glasses

STRAWBERRY BAVARIAN TERRINES (3.5)
served in mini mason jars or cocktail glasses

V DERBY PIE BITES (3)

V PECAN PIE BITES (3)

V PRETZEL BROWNIES (3)

V N'AWLINS PRALINES (3)

VG V GF VEGAN CHEESECAKE BITES (4)
with gluten free crust topped wih fresh strawberries

BEVERAGES

BLUEGRASS ICED TEA
sweet and unsweet

LEMONADE

ASSORTED SODAS (+1)

APPLE CIDER

BOTTLED WATER (+1)

CITRUS WATER

STRAWBERRY MINT INFUSED WATER

SPARKLING WATER (+2)

LOCALLY ROASTED SHUFFLE BEAN COFFEE
with cream and sugars

ICED COFFEE (+1)

LOCALLY ROASTED SHUFFLE BEAN COFFEE BAR
with assorted creamers, sugars and toppings

HOT CHOCOLATE (+1)

HOT CHOCOLATE BAR (+2)
with whipped cream, marshmallows, cinnamon, caramel sauce, peppermint, and chocolate shavings

HOT TEA ASSORTMENT
with cream, sugars and honey

Heavy Hors D'oeuvres

CHOICE OF THREE STATIONS (30)

GF **TACO BAR (+1)**
choice of 2: carnitas, pollo asado, carne asada
with sliced limes, cilantro + onions, queso fresco, and house-made salsa
add black beans and cilantro lime rice (+4)
add Mexican street corn salad cups (+3)
add house-made tortilla chips, queso and guacamole (+3)

GF **CHARCUTERIE WITH KY FLAIR (+2)**
with classic Italian meats, country ham, brie, cut cheese selection, pimento cheese spread, grain mustard, fresh berries, grapes, olives and crackers

GRILLED VEGETABLE DISPLAY
fresh zucchini, yellow squash, bell pepper, purple onion, and asparagus with roasted garlic aioli

VG GF **UPGRADED FRUIT, VEGGIE, & CHEESE DISPLAY (+2)**
with Kentucky beer cheese, spinach artichoke dip, and ranch dip

INDIVIDUAL SALAD CUPS
choice of 2: orzo pasta salad, kale & quinoa salad, watermelon mint salad, broccoli apple bacon salad

BEEF TENDERLOIN BRUSCHETTA (+3)
grilled baguette with garlic whipped ricotta topped with basil pesto or sundried tomato pesto

SLIDER BAR (+2)
classic burgers and chicken sliders with lettuce, tomato, ketchup, mustard, mayo, buffalo sauce, ranch, and dill pickles
add cheddar mac + cheese OR mac + cheese bites (+3)

CHEESEBURGER SLIDER BAR
with lettuce, tomato, crispy bacon, assorted spreads and crunchy dill pickles

CHICKEN + WAFFLE BAR
pairing of classic chicken & waffles with toppings of whipped cream, chopped pecans, sweet chocolate chips, and fresh strawberries

GF **MASHED POTATO BAR**
with shredded cheese, bacon crumbles, green onions, butter, and sour cream

V **MAC + CHEESE BAR**
classic cheddar mac + smoked gouda mac with toppings of pulled pork, bacon crumbles, green onions, seasoned breadcrumbs, and smoked sriracha aioli

continued...

CHEF ATTENDED STATIONS

CHEF ATTENDED SHRIMP + GRITS BAR (+2)
with chopped shrimp, green onion, jalapenos, chopped tomatoes, and shredded cheese

V **CHEF ATTENDED PASTA STATION (+4)**
pasta variety with alfredo sauce, marinara sauce, and vodka sauce, with grilled chicken, shrimp, Italian sausage, vegetable, and cheese selection

GF **RAW SEAFOOD BAR (MARKET PRICE)**
a lavish display of your choice of fresh seafood
upgrade with a choice of jumbo shrimp, fresh oysters, or mussels

GF **CAJUN FRIED TURKEY CARVING STATION**
with sliced party rolls and our signature creole remoulade

GF **KY FARM RAISED WHOLE SMOKED PIG (+DISPLAY COST)**
with house BBQ sauce, buns, Hawaiian rolls, crunchy pickles, and diced onions
Uugrade with coleslaw salad cups, potato salad cups, OR broccoli apple bacon salad cups (+3)

GF **GRILLED CALIFORNIA TRI TIP CARVING STATION (+4)**
grilled over pecan wood and served with sliced party rolls and whipped horseradish
upgrade with twice-baked new potatoes (+3)

Late Night + Snack Bars

SAVORY

V HAWAIIAN BBQ PORK SLIDERS (5)
pulled pork served on a Hawaiian roll with house BBQ sauce and crunchy dill pickles

V CHEESEBURGER SLIDER BAR (6)
with bacon, lettuce, tomato, pickles, cheddar cheese and assorted spreads

V FRENCH FRY OR TATER TOT BAR (5)
with nacho cheese, ranch, bacon bits, shredded cheese and chives

V CHICKEN + CHEESE QUESADILLAS (5)
grilled onsite and served with house made salsas

V BAVARIAN PRETZEL BAR (5)
with grain mustard, yellow mustard, cheese sauce, garlic salt, grated parmesan, cinnamon sugar

V CHICKEN + WAFFLE BAR (6)
pairing of classic chicken & waffles with toppings of whipped cream, chopped pecans, sweet chocolate chips, and fresh strawberries

SWEET

V S'MORES (4)
with graham crackers, marshmallows, and a chocolate candy selection

V WARM COOKIE BAR (7)
cookie assortment with sprinkles, mini chocolate chips, toffee bits, chocolate sauce, and caramel sauce
**served with mini milk jugs*

V ICE CREAM BAR (7)
vanilla bean ice cream with sprinkles, mini chocolate chips, nuts, maraschino cherries, toffee bits, crushed Oreos, chocolate sauce, caramel sauce, strawberry compote, and whipped cream
**Additional ice cream flavors available (+1)*

WARM BROWNIE BAR (7)
brownie assortment with sprinkles, mini chocolate chips, toffee bits, chocolate sauce, and caramel sauce
**served with ice cream*



Themed Dinner Buffets



ITALIAN (30)

CAESAR SALAD

BREADSTICKS

CHOICE OF 2:

- *Chicken Parmesan*
- *Chicken Fettuccini Alfredo (if meat on the side +$2)*
- *Chicken Piccata*
- *Vegetarian Pasta Primavera*
- *Classic Lasagna*
- *Penne alla Vodka (chicken & Italian sausage or vegetarian)*
- *Old World Spaghetti + Meatballs*
- *Baked Ziti (traditional meat sauce or vegetarian)*

ROASTED GARLIC PARMESAN ZUCCHINI, SQUASH AND TOMATOES

CANNOLI (SUB TIRAMISU (+2)

CAJUN (31)

CAJUN POTATO SALAD

CHOICE OF:

- *Louisiana-style fried catfish with Creole remoulade, lemon wedges, tartar sauce, and cocktail sauce*
- *Cajun fried turkey with Creole remoulade*

CHICKEN + SAUSAGE JAMBALAYA

RED BEANS + RICE

FRENCH BREAD

LOUISIANA STYLE BEIGNETS
fried hot and covered in powdered sugar (must be fried onsite)
upgrade to pralines (+1)

KENTUCKY STYLE (31)

BROCCOLI, APPLE, BACON SALAD

SOUTHERN FRIED CHICKEN
classic buttermilk fried chicken with a touch of Cajun flair (2 pieces per person)

KENTUCKY CORN PUDDING

SCRATCH MASHED POTATOES

COUNTRY STYLE GREEN BEANS

SWEET CORNBREAD MUFFINS

SOUTHERN BREAD PUDDING WITH BOURBON SAUCE
with Kentucky bourbon sauce

Themed Dinner Buffets

FIESTA (30)

FAJITA + TACO BAR
choice of 2: ground beef, pollo asado, carnitas
with sauteed peppers + onions, cheese, sour cream, lettuce, tomato, salsa, flour tortillas and corn tortillas

MEXICAN RICE

REFRIED BEANS

CINNAMON SUGAR CHURROS

add pico de gallo & guacamole with house-made tortilla chips (3)

COOKOUT (26)

CHOICE OF:
- *Roasted Red Skin Potato Salad*
- *Seashell Pasta Salad*

CHOICE OF:
- *BBQ baked beans*
- *Classic Cheddar Mac + Cheese*

HOUSE-MADE POTATO CHIPS

GRILLED HAMBURGERS + HOT DOGS
with assorted toppings + buns

ASSORTED COOKIES

BBQ DINNER (31)

COLE SLAW

CHOICE OF:
- *Pulled Pork BBQ served with yeast rolls, house-made BBQ sauce, crunchy dill pickles, and diced onions*
- *Smoked BBQ Beef Brisket with house BBQ sauce*
- *Kentucky Farm-Raised Whole Smoked Pig (+200) with house BBQ sauce, buns, Hawaiian rolls, crunchy dill pickles, and diced onions*

BBQ BAKED BEANS

CLASSIC CHEDDAR MAC + CHEESE

SWEET CORNBREAD MUFFINS

BLUE RIBBON BANANA PUDDING



BISTRO BAR

MENU

CHOICE OF ONE SALAD & TWO SANDWICH OPTIONS, ONE SIDE, AND ONE DESSERT
$20

Salad

MIXED GREEN HOUSE SALAD
WITH RANCH AND BALSAMIC

HOUSE CAESAR
CRISP ROMAINE SERVED WITH SCRATCH-MADE CAESAR DRESSING, CROUTONS, AND FRESH PARMESAN CHEESE

KALE & QUINOA
FRESH KALE TOPPED WITH GOLDEN RAISINS, TOASTED SUNFLOWER SEEDS, SERVED WITH A ZESTY LEMON VINAIGRETTE

SUMMER BERRY
FRESH KALE TOPPED WITH BLUEBERRIES, RASPBERRIES, DRIED CRANBERRIES, AND ALMONDS, SERVED WITH A RASPBERRY BALSAMIC VINAIGRETTE

Side

BROCCOLI, APPLE, BACON SALAD
ROASTED RED SKIN POTATO SALAD
TOMATO, CUCUMBER, ONION SALAD
BOW-TIE PASTA SALAD
FRESH-CUT FRUIT

Sandwiches

CREOLE CHICKEN SALAD
BBC SIGNATURE CHICKEN SALAD CROISSANT WITH CELERY AND HOUSE SEASONING

TRIPLE CHEESE PIMENTO
SIGNATURE BLEND OF VERMONT WHITE CHEDDAR, MILD CHEDDAR, AND GOUDA CHEESE ON WHITE BREAD

GRILLED PESTO CHICKEN
GRILLED CHICKEN WITH HOUSE PESTO AND FRESH MOZZARELLA, SUNDRIED TOMATO ON CIABATTA

VEGGIE WRAP
SPINACH WRAP WITH GRILLED SEASONAL VEGGIES, SPINACH, AND HUMMUS SPREAD

TOASTED HAM & BRIE +$1
HAM & BRIE CHEESE ON A TOASTED BUTTERY CROISSANT WITH A SOUR CHERRY JAM

STEAK & SWISS +$2
SLICED STEAK ON CIABATTA WITH CREAMY HORSERADISH, ARUGULA AND SWISS

Dessert

ASSORTED COOKIES
GHIRARDELLI BROWNIES
TURTLE PRETZEL BROWNIES +$1
DERBY PIE BITES +$1
ASSORTED MINI DESSERTS +$3

Breakfast + Brunch

BBC BREAKFAST (30)

FRESH CUT SEASONAL FRUIT

CHEF ATTENDED OMELET STATION
made to order with an assortment of meats, vegetables, and cheeses

WAFFLE STATION
with strawberries, whipped cream, chocolate chips, nuts, and maple syrup

CRISPY BACON + SAUSAGE LINKS

BISCUITS + GRAVY

POTATOES O'BRIAN

SOUTHERN (27)

FRESH CUT SEASONAL FRUIT

CANDIED BACON

PERSONAL SIZED QUICHES
- *spinach, mushroom, & swiss*
- *tomato, bacon, & cheddar*
- *ham & cheddar*

COUNTRY HAM + BISCUITS
with dijonnaise

HASHBROWN CAKES

ASSORTED FRESH BAKED MUFFINS

CHICKEN + WAFFLE (24)

FRESH CUT SEASONAL FRUIT

FRIED BREAKFAST POTATOES

FRIED CHICKEN + WAFFLES
with strawberries and maple syrup

CLASSIC (24)

FRESH CUT SEASONAL FRUIT

CRISPY BACON + SAUSAGE LINKS

BISCUITS + GRAVY

FLUFFY SCRAMBLED EGGS

HASHBROWN CASSEROLE

ASSORTED FRESH BAKED MUFFINS

CONTINENTAL (10)

FRESH CUT SEASONAL FRUIT

ASSORTED MUFFINS + PASTRIES

Note: ALL BREAKFASTS INCLUDE LOCALLY ROASTED COFFEE, CRANBERRY JUICE + ORANGE JUICE