

# WEDDING *Catering* MENU

EST 1998

BAYOU BLUEGRASS
CATERING

# 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 & 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, 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*

*-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 (30)

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

## DUAL ENTREE BUFFET (36)

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

## ALL INCLUSIVE DINNER & BAR PACKAGE (66)

*Dual entree buffet including choice of soup or salad, two entrees, two sides, bread 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 (42)

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

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

SEE OUR PLATED OPTIONS ON OUR FULL PLATED MENU

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

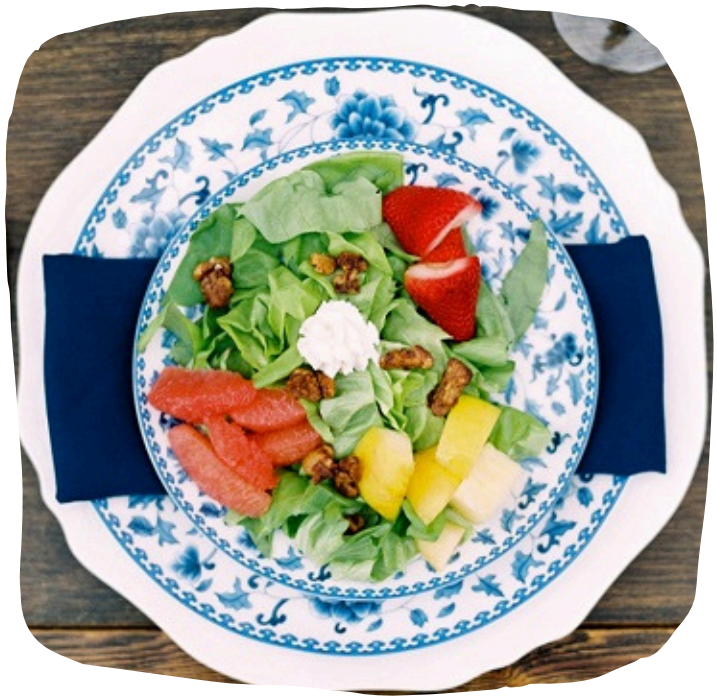
V **HARVEST MIXED GREENS SALAD**
*Spring mix and romaine lettuce topped with Capriole Farms goat cheese, toasted pepitas, peppered biscuit croutons, roasted butternut squash and sherry sorghum vinaigrette*

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

V GF **COLE SLAW**

V VG **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*

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

V VEGETABLE PASTA PRIMAVERA

V WILD MUSHROOM RISOTTO (+1)

## VEGGIES

V 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 HONEY CARAMELIZED HEIRLOOM CARROTS (+2)

V VG GF MARINATED & GRILLED VEGETABLES (+1)

## BREAD

V FRENCH BREAD

V SWEET CORNBREAD MUFFINS

V YEAST DINNER ROLLS

V TEXAS TOAST

# Non-Alcoholic Beverages

## BEVERAGES

**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*

**BLUEGRASS ICED TEA**
*sweet and unsweet*

**LEMONADE**

**ASSORTED SODAS (+1)**

**APPLE CIDER**

**BOTTLED WATER (+1)**

**CITRUS WATER**

**STRAWBERRY MINT INFUSED WATER**

**HOT TEA ASSORTMENT**
*with cream, sugars and honey*

# 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 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 (6)**
*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*



# 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**
*choose 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*
*upgrade with cole slaw 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)*

# Themed Dinner Buffets



## CAJUN (30)

V GF **CAJUN POTATO SALAD**

**CHOICE OF:**

GF • *Louisiana style fried catfish with creole remoulade, lemon wedges, tartar sauce and cocktail sauce*

GF • *Cajun fried turkey with creole remoulade*

**CHICKEN & SAUSAGE JAMBALAYA**

**RED BEANS & RICE**

V **FRENCH BREAD**

## ITALIAN (29)

**CAESAR SALAD**

V **BREADSTICKS**

**CHOICE OF 2:**

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

V GF **ROASTED GARLIC PARMESAN ZUCCHINI, SQUASH AND TOMATOES**

## KENTUCKY STYLE (30)

GF **BROCCOLI, APPLE, BACON SALAD**

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

V **KENTUCKY CORN PUDDING**

V GF **SCRATCH MASHED POTATOES**

GF **COUNTRY STYLE GREEN BEANS**

V **SWEET CORNBREAD MUFFINS**

# Themed Dinner Buffets

## FIESTA (29)

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

V **MEXICAN RICE**

V VG GF **REFRIED BEANS**
*add pico de gallo & guacamole with house-made tortilla chips (3)*

## COOKOUT (25)

**CHOICE OF:**
GF • *Roasted Red Skin Potato Salad*
V • *Seashell Pasta Salad*

**CHOICE OF:**
GF • *BBQ baked beans*
V • *Classic Cheddar Mac + Cheese*

V VG GF **HOUSE-MADE POTATO CHIPS**

**GRILLED HAMBURGERS & HOT DOGS**
*with assorted toppings + buns*

## BBQ DINNER (30)

V **COLE SLAW**

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

GF **BBQ BAKED BEANS**

V **CLASSIC CHEDDAR MAC & CHEESE**

V **SWEET CORNBREAD MUFFINS**



# Breakfast & Brunch

## BBC BREAKFAST (30)

V VG GF **FRESH CUT SEASONAL FRUIT**

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

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

GF **CRISPY BACON & SAUSAGE LINKS**

**BISCUITS & GRAVY**

V VG GF **POTATOES O'BRIEN**

## SOUTHERN (27)

V VG GF **FRESH CUT SEASONAL FRUIT**

GF **CANDIED BACON**

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

**COUNTRY HAM & BISCUITS**
*with dijonnaise*

V GF **HASHBROWN CAKES**

V **ASSORTED FRESH BAKED MUFFINS**

## CHICKEN + WAFFLE (24)

V VG GF **FRESH CUT SEASONAL FRUIT**

V VG GF **FRIED BREAKFAST POTATOES**

**FRIED CHICKEN & WAFFLES**
*with strawberries and maple syrup*

## CLASSIC (24)

V VG GF **FRESH CUT SEASONAL FRUIT**

GF **CRISPY BACON & SAUSAGE LINKS**

**BISCUITS & GRAVY**

V **FLUFFY SCRAMBLED EGGS**

V **HASHBROWN CASSEROLE**

V **ASSORTED FRESH BAKED MUFFINS**

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