BLUEGRASS
Thyme & Table

Seasonal Favorites

APPETIZERS

Appetizer Trays

Roasted Heirloom Vegetables V · GF
whipped dill dip

Sliced Brie Holiday Platter V
fresh berries, dried figs, cranberry compote, fig jam and candied walnuts, rye and artisan crackers

Cranberry Whipped Feta Dip V
crostini

Cold Appetizers

Seafood Bouchée

Antipasto Skewers GF
hard salami, artichoke heart, peppadew pepper, ciliegine and garlic-stuffed olive

Poached Pear Crostini V
whipped mascarpone and honey drizzle

Beef Tenderloin & Caramelized Onion Croustade

Hot Appetizers

Fontina Arancini V
with arrabbiata marinara

Shrimp & Crab Fritters
with red pepper aioli

Chèvre Stuffed Endive V · GF
olive and tomato

Italian Sausage Meatballs

V vegetarian · VG vegan · GF gluten-free

SEASONAL FAVORITES

Salads, Soups, Entrées & Sides

Salads

Shaved Brussels Sprout Salad V · GF
shallots, craisins, pecans, apples and honey mustard vinaigrette

Holiday Mixed Greens V · GF
mixed baby greens, strawberries, craisins, mandarin oranges, candied walnuts, feta and raspberry vinaigrette

Kentucky Harvest Salad V · VG · GF
mixed greens and frisée, crisp apples, dried cranberries, toasted pecans and pickled red onions, apple-cider vinaigrette (vegan); Capriole Farms goat cheese served on the side

Entrées

Chicken Cordon Bleu
with dijon mustard sauce

Tuscan Salmon GF
sundried tomato cream sauce, spinach and blistered cherry tomatoes

Roasted Pork Loin GF
with spicy apricot chutney and whole grain mustard aioli

Soups

Tomato Basil V · GF

Butternut Squash Bisque V · GF

Carved Entrées

Butter & Herb Roasted Turkey GF
with cranberry chutney and garlic thyme aioli

Pecan Wood Smoked Turkey GF
with cranberry chutney

Herb Crusted Slow Roasted Leg of Lamb
with red wine reduction

Slow Roasted Prime Rib GF
with horseradish aioli and jus lié

Carved Whole Beef Tenderloin GF
with peppercorn au jus and horseradish cream

Black Oak Smoked Ham GF
with pineapple chutney

Sides

Fall Dauphinoise Potatoes V
scalloped sweet potatoes and Yukon gold potatoes with parmesan sauce

Cornbread Dressing

Oyster Dressing

Pesto Mashed Potatoes V · GF

Shaved Brussels Sprouts V · GF

Haricots Verts Almondine V · GF
lemon and sliced almonds

Roasted Asparagus V · VG · GF
charred cherry tomatoes and balsamic drizzle

Sautéed Garlic Broccolini V · GF
lemon and parmesan

Roasted Heirloom Baby Carrots V · GF
truffle oil, feta and lemon

Roasted Parsnips V · GF
honey and thyme

Cranberry Salad

Turkey or Brown Gravy

Artisan Rolls V

Focaccia V

V vegetarian · VG vegan · GF gluten-free

SEASONAL FAVORITES

Desserts

Desserts

Assorted Holiday Cookies V
red velvet, gingerbread, snickerdoodle, double chocolate

Baked Apple Tarts V

Bourbon Toffee Bread Pudding V

Chocolate Peppermint Cheesecake V

Pumpkin Pie V

Flourless Chocolate Torte V · GF
cherry compote

Red Velvet Trifle V

Southern Jam Cake V
with warm caramel sauce

Southern Pecan Pie V

Mini Desserts

Holiday Dessert Bars V

Baklava Bites V

Bourbon Ball Brownies V

Holiday Cheesecake Bites V

Mousse Shooters
chocolate peppermint or raspberry

Red Velvet Trifles V

Seasonal Panna Cottas
caramel apple or eggnog

Coconut Dipped Macarons V · GF

V vegetarian · **VG** vegan · **GF** gluten-free

SEASONAL FAVORITES

Holiday Grazing Table

50 PERSON MINIMUM

Classic Italian meats and local festive cheeses

Brie wheel topped with cranberry chutney and candied walnuts

Cranberry whipped feta display

Baby heirloom and cut vegetables

Grapes, seasonal fruits and berries

Whipped mascarpone and poached pears

Artisan crackers

Pickled cornichons and olive assortment

Pomegranate arils, dried fruits and mixed nuts

Peppermint bark and chocolate brittle

Dip selection: warm artichoke and crab dip, cold spinach dip, garlic pepper hummus and ranch

sliced artisan breads, house-made pita chips, crostini, crackers and house tortilla chips

---

Cheesy ham and dijon sliders

Tortellini caprese skewers

Pesto mozzarella chicken sliders

Bourbon bacon jam tartlets

SEASONAL COCKTAILS