



ALL DAY BREAK PACKAGE

Classic Continental

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

Mid Morning Break

Assorted Soft Drinks
 Bottled Water
 Freshly Brewed Regular and Decaffeinated Coffee
 Hot Chocolate & Selection of Specialty Teas

Mid Afternoon Break

Homemade Cookies, Brownies
 Assorted Soft Drinks
 Bottled Water
 Freshly Brewed Regular and Decaffeinated Coffee
 Hot Chocolate & Selection of Specialty Teas

(Includes the Three Breaks Above)

DAY BREAKS

Mid Morning Break

Assorted Soft Drinks
 Bottled Water
 Freshly Brewed Regular and Decaffeinated Coffee
 Hot Chocolate & Selection of Specialty Teas

Mid Afternoon Break

Homemade Cookies, Brownies
 Assorted Soft Drinks
 Bottled Water
 Freshly Brewed Regular and Decaffeinated Coffee
 Hot Chocolate & Selection of Specialty Teas

Coffee Breaks are displayed for a 1 hour period.
 An additional charge per hour per person will be applied for breaks over 1 hour.



CONTINENTAL BREAKFAST

Traditional Continental

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

Classic Continental

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

Morning Glory

Selection of Pure Squeezed Juices
 Sliced 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
 Egg White, Spinach, Tomato and Mozzarella Frittata
 Freshly Brewed Coffee, Tea and Decaffeinated Coffee
 Hot Chocolate & Selection of Specialty Teas
 Whole and Skim Milk

PLATED BREAKFAST

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 and Fruit Preserves
 Freshly Brewed Coffee and Decaffeinated Coffee
 Hot Chocolate & Selection of Specialty Teas
 Whole and Skim Milk



BUFFET BREAKFAST

Country Morning

Selection of Pure Squeezed Juices
 Seasonal Sliced Fruits and Berries Ambrosia
 Display of Individual Flavored Yogurts
 Assorted Dry Cereals with Whole Bananas
 Whole and Skim Milk
 Warm Sticky Buns, Bagels and Coffee Cakes
 Fruit Preserves and Butter
 Scrambled Eggs with Herbs
 Biscuits with Sausage Gravy
 Hickory-Smoked Bacon
 Sausage Links
 Southern Grits with Cheese
 Home Fries
 Freshly Brewed Coffee and Decaffeinated Coffee
 Hot Chocolate & Selection of Specialty Teas

Minimum of 25 Guests

Extra charge per person for parties under 25 people

Not available for parties under 15 people

Lewis & Clark

Selection of Pure Squeezed Juices
 Seasonal Sliced Fruits and Berries
 Display of Individual Flavored Yogurts
 Selection of Individual Dry Cereals
 Whole and Skim Milk
 Assorted Freshly Baked Croissants, Muffins and Danish
 Fruit Preserves and Butter
 Scrambled Eggs with Aged Cheddar
 Eggs Benedict with Hollandaise Sauce
 Cheese Blintzes with Wild Berry Compote
 Hickory-Smoked Bacon and Chicken-Apple Sausage Links
 Herb-Roasted Potato Wedges
 Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Minimum of 25 Guests

Extra charge per person for parties under 25 people

Not available for parties under 15 people



BRUNCH BUFFET

Bountiful Brunch

Selection of Pure Squeezed Juices
Assortment of Croissants, Muffins Danish and Bagels
Cream Cheese, Fruit Preserves and Butter

Sliced Exotic Seasonal Fruits and Berries
Baby Field Greens with Assorted Dressings
Asparagus and Roasted Pepper Salad
White Bean, Smoked Duck and Onion Salad

Eggs Benedict with Hollandaise Sauce
Scrambled Eggs
Hickory Bacon, Link Sausage
Cheese Blintzes with Wild Berry Compote

Uniformed Chef to Carve:
Roasted New York Strip of Beef
Assorted Miniature Rolls and Breads with Appropriate Condiments

The Hot Brown
An Open-Face Turkey Sandwich with Bacon, Tomatoes & a Delicate Mornay Sauce
Champagne-Poached Salmon with Crawfish Sauce
Sautéed Herb New Potatoes

Assorted Coffee Cakes, Fruit Tarts and Mini Pastries

Freshly Brewed Coffee and Decaffeinated Coffee
Hot Chocolate & Selection of Specialty Teas
Whole and Skim Milk

Extra charge per Chef for up to two hours
Minimum of 40 guests
Extra charge for parties under 40 – Not available for parties under 20

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)

(Not available on Sunday until 1:00 PM)



BREAKFAST SPECIALITIES

Egg and Omelet Station

Chef will prepare a special omelet or eggs “your way.”

Fillings include: Goat Cheese, Cheddar and Swiss Cheese
Spinach, Mushrooms, Red Onions
Peppers, Tomato, Ham, Bacon
Fried Eggs, Scrambled Eggs, Egg Beaters

Extra charge per Chef for up to two hours

Pancake Station

Down-Home Pancakes Served with:
Wild-Berry Compote, Roasted Peaches
Vanilla Whipped Cream, Powdered Sugar
Sliced Bananas, Chocolate Chunks, Fresh Strawberries
Warm Maple Syrup and Sweet Butter

Extra charge per Chef for up to two hours

One chef per 50 guests is recommended



BREAKFAST ENHANCEMENTS

Enliven a Continental or Buffet Breakfast with at least one of these favorites

Breakfast Sandwiches (1 per person)

Croissant Layered with Ham, and Cheddar Cheese
 Green Onion Biscuits with Country Sausage
 Breakfast Quesadilla of Eggs, Salsa, Monterey Jack Cheese and Cilantro
 Breakfast Strudel of Eggs, Sausage, Peppers and Swiss Cheese

Quiche (1 per person)

Scallion, Bacon and Aged Cheddar Cheese Quiche
 Spinach, Goat Cheese and Sun Dried Tomato Quiche
 Classic Quiche Lorraine

Traditions

Celebrate Breakfast with these Traditional Complements

Southern Pecan Sticky Buns
 Coffee Cake
 Southern Biscuits with Sausage Gravy
 Smoked Salmon Platter with Sliced Tomatoes
 Bagels and Cream Cheese
 Oatmeal with Brown Sugar and Raisins
 Bircher Muesli with Dried Fruits and Roasted Apples
 Assorted Charcuterie and Cheeses
 Assorted Mini Muffins
 Assorted Fruit Danish
 Assorted Croissants
 Sliced Fresh Seasonal Fruit
 Assorted Individual Yogurts with Granola
 Assorted Breakfast Cereals served with
 Whole, Low-Fat and Non-Fat Milk



COLD PLATED LUNCH

New York Deli

Roasted Herb Chicken Breast
 Sliced Ham and Turkey
 Kenny's Cheddar, Provolone Cheese
 Bibb lettuce, Tomato, Pickle
 Assorted Condiments
 Country Rustic Bread

Ambrosia Fruit Salad with Madeleines

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

Broadway at 4th Street

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

Rolls and Butter

Derby Pie, Whipped Cream and Chocolate Sauce

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon



TWO COURSE HOT PLATED LUNCH

Bravo

Bowtie Pasta
Lemon Roasted Diced Chicken, Sun-dried Tomatoes
Four Cheese Cream Sauce

Rolls and Butter

White Chocolate Cheese Cake
Raspberry Compote

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

Farmer's

Pepper Crusted Pork Loin Wrapped with Bacon
Mushroom Risotto and Caramelized Zucchini
Bourbon Veal Sauce

Rolls and Butter

Apple Crumble with Sweet Vanilla Mousse
Butterscotch Sauce

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon



COLD BUFFET LUNCHEON

The Traditional Deli

Tangle of Baby Greens with Fresh Herb Dressing
 Red Bliss Potato Salad with Red Onion and Dill
 Penne Pasta, Wild Mushrooms, Basil Salad

Selection of Deli Meats and Cheeses
 Smoked Turkey Breast, Sugar Cured Ham, Roast Beef, Salami and Cheeses
 Sliced Breast of Chicken with Lemon Herb Mayonnaise

Deli-Style Breads and Rolls

Tomatoes, Pickles, Onions and Lettuce
 Dijon Mustard and Mayonnaise

Derby Pie
 Seasonal Fruit Salad

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

Minimum of 25 Guests

Extra charge per person for parties under 25

Gateway to the West

Sliced Tomato, Shaved Red Onion, Maytag Blue Cheese
 Bay Shrimp Salad with Roasted Corn, Black Beans
 Oriental Miso Noodle
 American Field Salad, Ranch Dressing

Blackened Beef Sirloin with Cheddar Cheese on Multi-Grain Roll
 Grilled Chicken, Fresh Mozzarella, Roasted Peppers and Artichokes on Dill Roll
 Sliced Smoked Turkey with Havarti Cheese on Croissant
 Fried Green Tomato and Country Ham "Po-Boy"

Fresh Fruit Tarts and Carrot Cakes and Cream Cheese

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

Minimum of 25 Guests

Extra charge per person for parties under 25

Not available for parties under 15 people



COLD BUFFET LUNCHEON

On the Riviera

Chilled Gazpacho with Mint, Feta Cheese and Tomato or Curry Carrot Soup

Mesclun of Greens, Sun-Dried Tomato, Basil Vinaigrette

Red Bliss Potato Salad, Tangy Dill Sour Cream

Roasted Mediterranean Vegetables

Traditional Salad Niçoise

Freshly-Baked Rolls and Butter

Assorted Gourmet Sandwiches

Chicken Salad and Smoked Almonds in Whole Wheat Wrap

Shrimp Salad on Petite Croissant

Roasted Tenderloin of Beef with Brie and Arugula on Multi-Grain Roll

Grilled Vegetables and Portobello Mushroom on Focaccia Bread

Assortment of Mini Pastries

Chocolate Éclairs, Coconut Cakes, Mini Cheesecakes, Strawberries and Champagne Gelée

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

Minimum of 25 Guests

Extra charge per person for parties under 25

Not available for parties under 15 people



HOT PLATED LUNCHEON

Amoré

Caesar Salad
Parmesan Lace, Oven-Roasted Tomato

Rolls and Butter

Penne Pasta
Father Ham, Fresh Green Peas
Asiago Cheese, Thyme Cream Sauce

Amaretto Tiramisu, Berry Compote

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

335 West Broadway

Field Greens with Tomatoes, Cucumber and Ranch Dressing

Rolls and Butter

The Hot Brown
An Open-Face Turkey Sandwich with Bacon, Tomatoes & a Delicate Mornay Sauce

Derby Pie with Whipped Cream & Chocolate Sauce

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

Vineyard Harvest

Iceberg Wedge, Tomatoes with Blue Cheese Vinaigrette

Rolls and Butter

Pan-Seared Breast of Chicken Coq au Vin
Roasted Garlic Potato Purée, Roasted Asparagus, Mushroom Medley
Red Wine Sauce

White Chocolate Cheesecake, Raspberry Compote

Freshly Brewed Coffee and Decaffeinated Coffee, Iced Tea with Lemon



HOT PLATED LUNCHEON

River Boat

Tomato Parmesan Soup with Fried Croutons

Rolls and Butter

Fennel-Dusted Salmon Fillet, Scallion Smashed Potatoes
Fennel and Watercress Salad
Saffron-Mussel Sauce

Pear Tart, Cinnamon Chantilly Cream
Bourbon-Caramel Sauce

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

The Belle Landing

Indiana Corn, Wild Rice Chowder

Rolls and Butter

Seared Breast of Chicken
Spinach and Roasted Mushrooms, Provençal Sauce
House-Made Polenta

Lemon Meringue Tart

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

4th Street

Chilled Gulf Shrimp
Tomato-Horseradish Sauce, Cucumber Frisée Salad

Rolls and Butter

Petite Grilled Filet of Beef, Herb Crust
Boursin Mashed Potatoes, Haricots Vert, Portobello Mushroom
Whole Grain Mustard Sauce

Chocolate Crème Brûlée

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon



HOT BUFFET LUNCHEON

Cherokee Park

Iceberg Lettuce, Ranch Dressing
 Old-Fashioned Potato Salad
 Macaroni Pasta Salad, Smoked Peppers
 Sweet and Sour Cole Slaw

Hamburgers and Hot Dogs
 Barbecued Chicken
 Italian Sausage with Roasted Peppers and Onions
 Baked Beans
 Corn on the Cobb

Traditional Condiments and Toppings
 Ketchup, Mustard, Mayonnaise
 Lettuce, Tomato, Onions, Pickles and Sliced Cheese

Assorted Breads and Rolls

Cookie Assortment
 Apple Cobbler
 Chocolate Brownies

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

Minimum of 25 Guests – Extra charge for parties under 25 - Not available for parties under 15

Country

Green Bean and Corn Salad with Walnut Vinaigrette
 Cole Slaw
 Field Greens with Green Goddess Dressing

Garlic Fried Chicken
 Fried Catfish with Cajun Remoulade
 Scallion Red Bliss Mashed Potatoes
 Brown Beans and Cornbread

Pecan Pie
 Apple Crumble
 Bourbon Fruit Salad

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

*Minimum of 25 Guests
 Extra charge per person for parties under 25
 Not available for parties under 15*



HOT BUFFET LUNCHEON

Falls of the Ohio

Bibb Lettuce, Tomatoes, Cucumber, Blue Cheese Dressing
 Orecchiette Pasta Salad, Grilled Vegetables
 Red Bliss Potatoes, Sweet Peppers, Old-Fashioned Mustard Dressing
 Sliced Red Tomatoes, Marinated Artichokes and Bocconcini Mozzarella

Rolls and Butter

Traditional Beef Stroganoff with Egg Noodles and Button Mushrooms
 Lemon-Glazed Salmon Scaloppini, Fennel Beurre Blanc
 Medley of Seasonal Vegetables

Florida Key Lime Pie

Chef's Assortment of Pastries, Miniature Tarts

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

Minimum of 25 Guests

Extra charge for parties under 25

Not available for parties under 15

The Hill

Roasted Tomato Soup with Shaved Parmesan
 Caesar Salad with Garlic Croutons, Parmesan Cheese with Extra Virgin Olive Oil
 Tomato, Basil, and Mozzarella Platter
 Focaccia Bread Salad, Kalamata Olives
 Saffron Orzo Pasta Salad Garnished with
 Shrimp, Roma Tomatoes and Green Olives

Chicken Piccata, Caper-Lemon Sauce

Wild Mushroom Ravioli, Julienne of Cured Parma Ham & Spinach
 Asparagus Risotto, Asiago Cheese

Garlic Cheese Bread

Pear and Gorgonzola Flat Breads
 Tomato and Caramelized Onion Focaccia

Cannolis

Fresh Strawberries, Amaretto Sabayon

Tiramisu

Assorted Biscotti

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

Minimum of 25 Guests

Extra charge for parties under 25

Not available for parties under 15



HOT BUFFET LUNCHEON

The Brown

Shrimp and Chicken Gumbo
 Spinach Salad with Warm Bacon Dressing
 Penne Pasta with KY Father's Country Ham, Asparagus, Pecan and Buttermilk Dressing
 Sliced Cucumber, Red Onion and Blue Cheese
 Wild Mushroom Salad with Oven-Roasted Tomatoes

Southern-Style Biscuits and Corn Bread

Pecan-Crusted Trout, Whole Grain Mustard Sauce
 The Hot Brown

An Open-Face Turkey Sandwich with Bacon, Tomatoes & a Delicate Mornay Sauce

Brochette of Beef, Smoked Tomato Grits
 Medley of Vegetables in Herb Broth

Banana Cream Pie
 Mississippi Mud Pie
 Lemon Meringue Pie

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon

Minimum of 25 Guests – Extra charge for parties under 25 - Not available for parties under 15



BOX AND PICNIC LUNCHEONS

Build A Box Lunch

Create your favorite combination by selecting one sandwich, one side salad, one fruit, one snack, one dessert, and a bottled water.
(Please choose only one combination within a group. We thank you for your understanding.)

Sandwich or Entree Salad (Select 1)

The same sandwich or entrée salad will be included in all boxed lunches.
(For groups over 60 guests, select up to 3 sandwiches with requested number for each)

Entree Salads

Classic Caesar Salad with Grilled Chicken
Traditional Cobb Salad, Ranch Dressing
Spinach Salad with Mushrooms, Egg, Bacon, Honey-Apple-Dijon

Sandwiches

Roast Beef and Creamy Brie on Mustard-Brushed French Roll
Grilled Chicken Caesar and Sun-Dried Tomato Wrap
Tuna Salad, Honey-Whole Wheat Tortilla Wrap
Sugared Ham and Swiss Cheese on Sourdough Rye Bread
Turkey and Smoked Gouda Cheese on Croissant
Grilled Vegetables on Focaccia with Provolone Cheese

Prices include items below

Side Salads (Select 1)

The same salad will be included in all box lunches.

Red Bliss, Dill and Red Onion Potato Salad
Classic Cole Slaw
Penne Pasta Salad

Fruits (Select 1)

The same fruit will be included in all box lunches.

Banana
Red Apple
Orange

Snacks (Select 1)

The same snack will be included in all box lunches.

Kettle Potato Chips
Pop Corn
Pretzels

Desserts (Select 1)

The same dessert will be included in all box lunches.

Chocolate Chip and Oatmeal Cookies
Double Chocolate Brownie
Chocolate and Almond Biscotti



COFFEE BREAK

Citron

Fresh-Squeezed Orange Juice
 Homemade Lemonade
 Key Lime Cookies
 Orange Madeleines
 Passion Fruit - Chocolate Tart

Minimum of 25 Guests

Slugger Park

Jumbo Soft Pretzels with Mustard
 Cracker Jacks and Peanuts
 Whole Fruit
 Individual Bags of Potato Chips and Popcorn
 Assorted Soft Drinks

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

Gusto

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

Sublime

Chocolate Chunk and Chocolate Chip Cookies
 Chocolate Shortbread
 Milk Chocolate Pot de Crème
 Hot Chocolate Fondue
 Strawberries, Bananas, and Marshmallows
 Coffee and Decaffeinated Coffee
 Hot Chocolate

Minimum of 25 Guests

Coffee Breaks are displayed for a 1 hour period.
 An additional charge per hour per person will be applied for breaks over 1 hour.



A LA CARTE

Beverages

Freshly Brewed Regular and Decaffeinated Coffee
 Selection of Specialty Teas
 Hot Chocolate
 Hot Apple Cider
 Bottled Juices (Cranberry, Orange, Apple)
 Iced Tea
 Lemonade
 Fruit Punch
 Soft Drinks (Coca-Cola, Diet Coke, Sprite)
 Dasani Bottled Water
 Fiji Bottled Water
 Evian & San Pellegrino
 Red Bull, Starbucks Ice Cappuccino

Sweet Snacks

Whole Fruit
 Sliced Fresh Seasonal Fruit
 Assorted Homemade Cookiesll Chocolate Brownies
 Chocolate Dipped Strawberries
 Candy Bars
 Granola Bars
 Häagen-Dazs Ice Cream Bars

Savory Snacks

Popcorn
 Pretzels
 Potato Chips
 Dry Roasted Peanuts
 Domestic Cheese Board
 Vegetable Crudite

Gourmet Finger Sandwiches

Smoked Salmon with Cream Cheese, on Whole Wheat Bread
 Prosciutto Ham with Whole Grain Mustard and Asparagus Tips
 Traditional Egg Salad with Chives
 Classic Cucumber and Cream Cheese

Coffee Breaks are displayed for a 1 hour period.
 An additional charge per hour per person will be applied for breaks over 1 hour.



RECEPTION HORS D'OEUVRES SUGGESTIONS

Minimum 30 pieces of each selection

Spoons

All selections are cold and are presented on a small spoon.

Smoked Salmon with Basil, Honey and Lavender Crème Fraîche
 Sesame-Seared Tuna with Mango-Jicama Slaw and Crisp Wonton
 Vanilla-Bound Crabmeat with Crisp Potato Gaufrette
 Eggplant and Feta Cheese Roulade with Lemon and Roasted Garlic

SKEWERS

All selections are presented on skewers.

Cold Selections

Lobster with Artichoke, Basil and Crimini Mushroom
 Melons Wrapped in Prosciutto
 Ripe Cherry Tomatoes with Bocconcini, Basil and Pesto

Hot Selections

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

Canapés

Mini Hot Brown
 Spinach and Feta Phyllo Pockets
 Coconut Shrimp with Pineapple Glaze
 Vegetable Spring Roll with Plum Sauce
 Chicken Empanada with Pico de Gallo



RECEPTION DISPLAY SUGGESTIONS

Fresh Seafood on Ice

Minimum 30 pieces of each selection

Jumbo 16/20 Gulf Shrimp, Cocktail and Cognac Sauce
Cracked Jonah Crab Claws

Sushi Rolls and Sashimi

Minimum 30 pieces of each selection

Eel Sushi
Red Snapper Sushi
Salmon Sushi
Shrimp Sushi
Tuna Sushi
Spicy Lobster Roll
Lump Crab Roll with Celery and Green Apples
Smoked Salmon and Cream Cheese Roll
Beef Roll with Scallion and Wasabi Cream
Spicy Tuna Roll
Cucumber Roll
Vegetable Roll
California Roll
Sashimi of Ahi Tuna, Salmon, White Fish

Smoked Salmon

Serves approximately 30 people

Side of Fresh Smoked Salmon Served with
Buttered Brown Bread and Traditional Garnishes



RECEPTION DISPLAY SUGGESTIONS

*All items priced on a per person basis will be prepared for the entire guarantee.
Prices are based on a 1 hour presentation and will be pro-rated for longer receptions.*

Fromagerie

Deluxe Display of Imported and Domestic Cheeses:
Morbier, Goat Cheese Pyramid, Tête de Moines, St. André, Camembert
Stilton and Aged White Cheddar
Served with Seasonal Fruits
English Crackers and French Bread

Market Station

Hearty Presentation of Imported and Domestic Cheeses:
Blue Cheese, Goat Cheese, Manchego, Aged Cheddar
Smoked Gouda and Boursin
Round of Brie Baked in Puff Pastry, Raspberry Coulis
Served with Fresh Fruit, English Crackers and French Breads

Cheese Sampler

Classic Display of Imported and Domestic Cheeses:
Brie, Blue Cheese, Goat Cheese, Cheddar and Smoked Gouda
Served with Seasonal Fruits
English Crackers and French Bread



RECEPTION DISPLAY SUGGESTIONS

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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

Black Whitefish
Salmon Roe

Antipasto Table

Assorted Italian Meats and Cheeses:
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

Vegetarian Antipasto Table

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



RECEPTION DISPLAY SUGGESTIONS

Carvery

Uniformed Chefs will carve the following selections

Whole Roasted Steamship Round of Beef
 Creamed Horseradish, Mustard and Miniature Rolls
Serves approximately 150 people

Roasted Kansas City Strip Loin of Beef in Pepper Crust
 Creamed Horseradish, Mustard, Miniature Rolls
Serves approximately 30 people

Salmon en croute with Champagne Caviar Beurre Blanc
Serves approximately 30 people

Whole Roasted Certified Angus Tenderloin of Beef
 Bourbon Creamed Horseradish, Mustard, Miniature Rolls
Serves Approximately 20 people

Glazed Baked Ham, Southern Cream Biscuits
 Selection of Mustards
Serves approximately 30 people

Cider Glazed Pork Loin, Calvados Sauce
 Miniature Rolls
Serves approximately 30 people

Whole Oven-Roasted 20 lb. Turkey
 Buttermilk Biscuits, Cranberry Sauce, Mustard
Serves approximately 30 people

Rack of Lamb with Aromatic Moroccan Barbecue Sauce
Serves approximately 7 people

Extra charge per Chef

The Hot Brown Casserole
An Open-Face Turkey Sandwich with Bacon, Tomatoes & a Delicate Mornay Sauce
Serves approximately 15 guests



RECEPTION ACTION STATIONS SUGGESTIONS

*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.*

Land of the Rising Sun

Teriyaki-Glazed Hanger Steak

Tempura Vegetables

Mirin-Steamed Bass in Banana Leaves

Jasmine Steamed Rice Basket

Steamed Gyoza Dumplings, Soy Dipping Sauce

Extra charge per attendant

Everybody Loves Shrimp

Scampi-Style Shrimp

Herb, Lemon and Garlic Butter

Fried Shrimp with Sweet and Sour Pineapple Sauce

Shrimp and Green Chili Quesadillas

Extra charge per Chef

Under the Sea

Crab Cakes, Creole Rémoulade

Steamed Mussels Tomato, Basil and Garlic Broth

Sourdough Bread

Blackened Salmon

Tropical Fruit Salsa

Extra charge per Chef



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One attendant or Chef required per 75 guests.*

From the Sidelines

Mini Reuben Sandwiches

Chili Chicken Quesadillas

Beef Fajitas with Caramelized Peppers and Onions
Warm Flour Tortillas, Shredded Lettuces, Salsa, Cheddar Cheese
Sour Cream, Guacamole, Black Olives, and Sliced Jalapeños

Tortilla Chips and Queso Dip

Jumbo Pretzels with Mustard

Extra charge per attendant

Tutto di Risotto

Red Wine and Smoked Duck Risotto
Dry Aged Goat Cheese, Italian Parsley Garnish

Roasted Tomato, Saffron and Fennel Risotto

Calamari, Scallop and Rock Shrimp Risotto
Parmesan Cheese, Basil Chiffonade

Extra charge per Chef

Salada

Classic Caesar Salad with Traditional Condiments

Spinach and Arugula Salad with Gorgonzola, Candied Pecans
Caramelized Apples, Croutons, Sherry Vinaigrette

Baby Mixed Greens, Sun-Dried Tomatoes, Kalamata Olives and Artichokes
Lemon-Olive Oil Dressing

Extra charge per attendant



RECEPTION ACTION STATIONS SUGGESTIONS

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One attendant or Chef required per 75 guests.*

Pizza Delivery

Focaccia Bread Pizza
Toppings of Fresh Mozzarella, Sliced Tomato and Caramelized Onions

Hand-Tossed Pizza
Toppings of Asparagus, Mushrooms, Artichokes and Goat Cheese

Traditional Calzone
Filling of Italian Meats, Parmesan and Mozzarella Cheese
Served with Marinara Sauce

Extra charge per attendant

Pasta

Penne, Cheese Tortellini and Mushroom Ravioli
with a Selection of Sauces:
Crushed Tomato Marinara, Caramelized Garlic Alfredo Sauce and Fresh Pesto
Parmesan Cheese, Freshly-Made Garlic Bread

Extra charge per Chef

Viennese Table

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

Freshly Brewed Regular and Decaffeinated Coffee



BUFFET DINNER SUGGESTIONS

The Palace

Salads

Granny Smith Apples and Roasted Chicken with Corinth Raisins
Toasted Cashew and Honey Dressing

Bowtie Pasta with Sundried Tomatoes
Feta Cheese and Fresh Basil

Radicchio with Roasted Pears and Sherry Shallot Vinaigrette

Soup

Roasted Corn Chowder
Herb Croutons

Entrées

Roasted Pork Loin with Cranberry Bourbon Sauce
Orange Glazed Marlin with Tarragon Cream Sauce

Accompaniments

Fingerling Potatoes and Goat Cheese Gratin
Curry Tempura Baby Carrots, Green Beans and Cauliflower

Assorted Freshly Baked Rolls and Butter

Desserts

Chocolate Bourbon Cheese Cake with Raspberry Sauce
Individual Crème Brûlée
Mini Carrot Cake with Creamy Icing

Freshly Brewed Regular and Decaffeinated Coffee

Minimum of 40 Guests

Extra charge per person for parties under 40 – Not available for parties under 25



BUFFET DINNER SUGGESTIONS

The Kentuckiana

Salads

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

Soup

Acorn Squash with Fried Croutons

Entrées

The Hot Brown

An Open-Face Turkey Sandwich with Bacon, Tomatoes & a Delicate Mornay Sauce
 Fried Striped Bass with Whole Grain Mustard Cream Sauce

Accompaniments

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

Uniform Chef to carve:

Kansas Strip Loin with Bourbon Veal Sauce

Desserts

Oatmeal Cookies
 Bread Pudding with Butterscotch Sauce
 Derby Pie
 Bourbon Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee

Extra charge per Chef for up to two hours

Minimum of 40 Guests

Extra charge per person for parties under 40 – Not available for parties under 25

Option – Without Carving Station



BUFFET DINNER SUGGESTIONS

Firenze

Antipasti

Caesar Salad with Traditional Condiments
 Shaved Prosciutto, Melon and Arugula, Lemon Vinaigrette
 Asiago Tortellini Splashed with White Truffle Olive Oil
 Vine-Ripe Red and Yellow Tomato Mozzarella Platter with Pesto
 Italian Seafood Salad with Roasted Artichokes and Shaved Red Onion

Pasta

Manicotti Filled with Chicken, Ricotta and Basil
 Smoked Portobello Mushroom Risotto, Thyme Chantilly
 Orecchiette Carbonara

Secondi Piatti

Fennel-Dusted Salmon, Pancetta-Chianti Butter
 Herb-Basted Seasonal Vegetables with Balsamic Glaze

Uniformed Chef to carve:

Rosemary and Black Pepper-Cured Pork Tenderloin, Espresso-Mustard Jus

Ciabatta Garlic Bread
 Pear and Gorgonzola Flat Breads
 Tomato and Caramelized Onion Focaccia

Dolci

Cannoli
 Fresh Strawberries, Amaretto Sabayon
 Tiramisu
 Apricot Tart with Meringue
 Assorted Biscotti

Freshly Brewed Regular and Decaffeinated Coffee

*Extra charge per Chef for up to two hours
 Minimum of 40 Guests*



BUFFET DINNER SUGGESTIONS

Americana

Old Cape Cod

New England Clam Chowder
Jonah Crab and Bread Pudding with Brandy Lobster Sauce
Boston Baked Beans

Uniformed Chef to carve:

Cider-Spiked Smoked Turkey Breast with Sun-Dried Cranberry Jus
Assortment of Breads and Rolls

Napa Valley Garden

Attendant to prepare:

Watercress, Orange and Vine-Ripe Tomato, Honey-Poppy Seed Vinaigrette
Field Greens, Pear, Shiitake Mushrooms and Applewood-Smoked Bacon
Warm Fig and Sherry Dressing

Tex-Mex

Beef Fajitas with Warm Flour Tortillas, Shredded Lettuces
Salsa, Cheddar Cheese, Sour Cream, Guacamole, Black Olives and Sliced Jalapenos
Shrimp, Green Chili and Cheese Quesadillas

Midwest Best

Cornmeal-Dusted Trout, Almond-Brown Butter Hollandaise
Twice-Baked Potatoes with Sour Cream and Cheddar Cheese

From Sea to Shining Sea

New York Cheesecake, California Carrot Cake, Florida Key Lime Pie
Mississippi Mud Pie, Southern Georgia Peach Cobbler

Freshly Brewed Regular and Decaffeinated Coffee

*Extra charge per Chef for up to two hours
Minimum of 40 Guests*



BUFFET DINNER SUGGESTIONS

Deep South

French Quarter

Chicken and Shrimp Gumbo
 Chayote Slaw with Hearts of Palm and Mango
 Crawfish-Laced Red Beans and Rice Salad
 Fried Green Tomato and Country Ham “Po-Boy”
 Muffuletta Sandwich with Olive Spread

Assortment of Breads and Rolls

Tomatoes Stewed with Lime and Okra
 Hoppin’ John

Uniformed Chef to carve:

Blackened Flank Steak with Creole Mustard Sauce
 Slow-Roasted Suckling Pig with Verjus and Spiced Apples

Bayou Country

Traditional Shrimp Boil:
 Peeled Shrimp, Potatoes, Corn and Andouille Sausage
 Cooked in a Spiced Beer and Blue Crab Broth
 Alligator Beignets with Cajun Rémoulade

Bourbon Street

Chocolate Éclairs
 Fruit Tarts
 Chocolate Tarts
 Pecan Pie
 Apple Beignets with Vanilla Ice Cream

Freshly Brewed Regular and Decaffeinated Coffee

*Extra charge per Chef for up to two hours
 Minimum of 40 Guests*



THREE COURSE DINNER SUGGESTIONS

Roma

Arugula Salad with Roasted Pecans
Sweet Pear Tomatoes
Balsamic Dressing

Chicken Manicotti
Diced Roasted Zucchini
Mozzarella Cheese, Tomato Cream Sauce

Rolls and Butter

Tiramisu with Fingerling Cookie

Freshly Brewed Regular and Decaffeinated Coffee

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Jefferson

Baby Spinach with Roasted Roma Tomato
Sherry Shallot Vinaigrette

Bacon Wrapped Pork Loin
Zucchini, Sun-dried Tomato Risotto
Caramelized Baby Carrots
Whole Grain Mustard Sauce

Rolls and Butter

Chocolate Trio Mousse with Raspberry Coulis

Freshly Brewed Regular and Decaffeinated Coffee



THREE COURSE DINNER SUGGESTIONS

Lafayette

Wild Mushroom and Tarragon “Cappuccino”
Pistachio Biscotti

Roasted Breast of Chicken Filled with Spinach and Gruyere Cheese
Roasted Garlic Potato Mash, Ratatouille
Thyme-Scented Chicken Jus

Rolls and Butter

Chocolate Mousse-Filled Profiterole
Rich Chocolate Sauce

Freshly Brewed Regular and Decaffeinated Coffee

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The Capitol

Roasted Artichoke Salad with Baby Spinach
Lemon Tarragon Vinaigrette

Five Spice Rubbed Salmon Fillet, Scallions Smashed Potatoes
Fennel and Watercress Salad
Saffron Mussel Sauce

Rolls and Butter

White Chocolate Cheesecake, Raspberry Compote

Freshly Brewed Regular and Decaffeinated Coffee



THREE COURSE DINNER SUGGESTIONS

Angelina

Hearts of Romaine
Focaccia Croutons, Shaved Manchego Cheese
Oven-Roasted Tomato, Olive Tapenade
Caesar Dressing

Chicken Piccata and Fennel-Dusted Salmon
Black Pepper Polenta, Pencil Asparagus, Tomato and Artichoke Salad
Lemon-Caper Sauce

Rolls and Butter

Lemon Mascarpone Panna Cotta
Almond Tuile, Blueberry Compote

Freshly Brewed Regular and Decaffeinated Coffee

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Arcadia

Chilled Smoked Atlantic Shrimp Skewer
Grilled Pineapple and Granny Smith Apple
Green Peppercorn Vinaigrette

Free-Range Breast of Chicken Stuffed with Maine Lobster
Sweet Corn and Scallion Potato Mash
Glazed Asparagus Tips
Lobster and Tarragon Cream

Rolls and Butter

Key Lime Pie Topped with Whipped Cream
Fruit Compote

Freshly Brewed Regular and Decaffeinated Coffee



THREE COURSE DINNER SUGGESTIONS

Rag Time

Spinach and Arugula Salad
 Roasted Pear and Blue Cheese Turnover
 Lavender Honey Vinaigrette

Seared Medallion of Beef, Parsley and Horseradish Crust
 Herb-Basted Shrimp Skewer
 Citrus Risotto, Prosciutto-Roasted Asparagus
 Tomato Béarnaise

Rolls and Butter

Blood Orange Cake
 Milk Chocolate Mousse with Vanilla Tuile

Freshly Brewed Regular and Decaffeinated Coffee

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Cucina

Belgian Endive, Red Oak and Frisee Salad
 Red Wine-Poached Pear and Goat Cheese Truffles
 Walnut Dressing

Roasted Breast of Chicken
 Basil-Brushed Medallion of Beef
 Tomato Risotto, Haricots Vert
 Sherry-Olive Sauce

Rolls and Butter

Vanilla Crème Brulee with Honey Madeleine

Freshly Brewed Regular and Decaffeinated Coffee



THREE COURSE DINNER SUGGESTIONS

Ciao Bella

Oven-Roasted Tomato Salad
Buffalo Mozzarella, Toasted Pine Nuts, Basil Pesto
Parmesan Tuile

Seared Beef Medallion Topped with Onion Marmalade
Lemon-Glazed Sea Bass
Portobello Mushroom Risotto
Asparagus, Shallot Confit Sauce

Rolls and Butter

White Chocolate Cake with Grand Marnier Center
Mint-Scented Orange Salad

Freshly Brewed Regular and Decaffeinated Coffee

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Lincoln

Baby Field Greens and Watercress Salad
Blue Cheese and Spiced Apple “Beggars Purse”
Warm Bacon Dressing

Rolls and Butter

Herb-Crusted Loin of Lamb
Smoked Tomato Polenta, Creamed Spinach
Creole Mustard Sauce, Tobacco Onions

Chocolate Trio Mousse with Raspberry Coulis

Freshly Brewed Regular and Decaffeinated Coffee



THREE COURSE DINNER SUGGESTIONS

Iroquois

Wild Mushroom Strudel, Smoked Red Pepper Coulis
Slow-Roasted Tomato, Fried Curry Carrots

Roasted Filet Mignon of Beef
Braised Carrot, Potato Purée
Baby Spinach, Caramelized Pearl Onion Sauce

Rolls and Butter

Bourbon Crème Brûlée with Fresh Berries

Freshly Brewed Regular and Decaffeinated Coffee



FOUR COURSE DINNER SUGGESTIONS

Opus

Jumbo Shrimp Cocktail
Horseradish Cocktail Sauce

Caesar Salad with Focaccia Croutons
Black Pepper and Parmesan Flan with Olive Crostini

Rolls and Butter

Seared Filet Mignon of Beef with Béarnaise Sauce
Horseradish Soufflé Potatoes
Creamed Spinach, Oven-Roasted Tomato
Baby Watercress Salad, Caramelized Onions

Lemon Meringue Tart, Toasted Coconut Sorbet
Citrus Anglaise

Freshly Brewed Regular and Decaffeinated Coffee



FIVE COURSE DINNER SUGGESTION

Silk

Foie Gras Terrine
 Warm Fig and Thyme French Toast
 Ginger-Braised Plum

Curly Endive Salad with Dry Cranberries and Apricots
 Roasted Tomato Vinaigrette

Lobster Cake
 Avocado, Grapefruit & Marinated Cucumber
 Caviar Dressing

Rolls and Butter

Individual Baked Beef Wellington
 Spinach and Mushroom Duxelle
 Truffled Celeriac Potato Mash
 Shallot Confit Sauce

Grand Opera Cake
 Chocolate and Bailey's Irish Cream Sauce Anglaise

Freshly Brewed Regular and Decaffeinated Coffee



BAR SELECTIONS

Domestic Beers: Budweiser, Bud Light, Miller Lite, O'Douls (Non-Alcoholic)

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

Name Brands: Sobieski, Beefeater, Bacardi Light, Dewar's, Seagram's 7, Jim Beam, Jack Daniel's

Premium: Vox, Tanqueray, Bacardi Light, Chivas Regal, Canadian Club Reserve, Maker's Mark, Elijah Craig

Top Shelf: Grey Goose, Bombay Sapphire, Captain Morgan, Glenlivet 12 yrs

Crown Royal, Woodford Reserve, Four Roses Small Batch

Cordials: Hennessy 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)

(Extra charge Bartender Fee for the first 4 hours and each additional hour.)

HOSTED BAR

Prices are subject to a 21% Service Charge and 6% Sales Tax.

One Bartender required per 75 guests.

CASH BAR

The Cash Bar prices are inclusive of 21% Service Charge and 6% Sales Tax.

One Bartender required per 100 guests.

Cashier required at extra charge for the first 4 hours and each additional hour. One Cashier required for every 150 guests.

OPEN BAR

Domestic Beer/Wine/Sodas Only – Charge per person the first hour and each additional hour.

PREMIUM WINE

Sycamore Lane Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, and White Zinfandel

Main Street Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Syrah

Bonterra Chardonnay, Viognier, Cabernet Sauvignon and Zinfandel

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 judgement, appears intoxicated.