

Full Catering Menu

ENTREES



Chicken:

- Buttermilk Fried Chicken (Hot honey optional)
- Grilled Chicken Breast with Red Pepper Cream Sauce
- Grilled Chicken Breast stuffed with Goat Cheese and Sun Dried Tomatoes
- Chicken Parmesan
- Herb Roasted Chicken
- Chicken Marsala
- Chicken and Dumplings
- Chicken Florentine
- Dijon-Tarragon Cream Chicken
- Creamy Garlic Knot Chicken
- Million Dollar Chicken

Beef:

- Beef Pot Roast with Root Veggies
- Steak (Filet, Ribeye, Sirloin, New York Strip)
- Grilled Steak Tips with mushrooms, onions, peppers
- Beef Brisket
- Open Faced Roast Beef with Mushroom Gravy
- Steak Stir Fry
- Meatloaf

Pork:

- Pulled Pork
- Smoked Pork Ribs
- Maple Glazed Pork Chops
- Balsamic Glazed Pork Tenderloin with Fig
- Pork Chops Topped with Fresh Tomatoes, Onion, Garlic, and your choice of goat or feta cheese

Seafood:

- Fish (grilled or Blackened) Choice of fish
- Low Country Boil
- Crab Cakes
- Shrimp (grilled, breaded, scampi)
- Seafood Linguine

Pasta:

- Lasagna
- Fettuccine Alfredo (upgrade and add steak, chicken, or shrimp)
- Cheese tortellini with grilled veggies and choice of chicken or steak with an alfredo or pesto sauce)
- Baked Spaghetti
- Chicken Spaghetti

Please note that consuming raw or uncooked meats, poultry, shellfish, or eggs, may increase the risk of foodborne illnesses.

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SIDES



Salads:

- House Salad
- Ceasar Salad
- Fall Salad
- Chef Salad
- Warm Brussel Sprout Salad

Sides:

- Roasted Root Vegetables with a garlic butter finish and fresh herbs
- Baked Mac and Cheese with Bread Crumb and Herb Topping
- Potatoes Augrautin
- Corn Casserole
- Broccoli Casserole
- Home Style Green Beans
- Garlic Potatoes Roasted or Mashed
- Roasted Brussel Sprouts with Bacon and Maple Syrup Drizzle
- Grilled Parmesan Asparagus
- Honey Bacon Roasted Potatoes
- Orzo (multiple variations)
- Risotto (multiple variations)
- Coleslaw
- Crispy Tortellini Salad
- Roasted Butternut Squash and Brussels with a Maple Dijon Drizzle

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APPETIZERS / STARTERS



Savory Starters:

- Sliders (multiple variations)
- Chicken Wings (multiple variations)
- Grazing Board
- Mini Tacos
- Sweet and Savory Meatballs
- Steak Crostini
- Whipped Goat Cheese with Bacon and Dates
- Candied Sweet Potato and Bacon Skewers
- Chicken Salad Croissants
- Chicken and Waffle Bites

Simple Starters:

- Bruschetta
- Deviled Eggs
- Mozzarella and Tomato Skewers
- Mediterranean Olive and Cheese Picks

Dips & Spreads:

- Buffalo Chicken Dip
- Spinach and Artichoke Dip
- Hot Corn Dip
- Sausage and Cheese Dip
- Whipped Feta with Honey and Chili Oil
- Veggies and Dip
- Bruschetta Dip
- Phyllo Bites (varied assortment)

Seafood Starters:

- Mini Shrimp Cocktails
- Bacon Wrapped Scallops
- Crab Stuffed Mushrooms
- Ahi Poke Cups

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PREMIUM ADD-ONS



Beverage Add-Ons:

- **Basic Coffee Bar - \$3.00 per person**

includes coffee, creamers, sugars, cups, lids, sleeves, and stirrers

- **Loaded Coffee Bar - \$5.00 per person**

includes basic coffee inclusions ~*plus*~ flavored syrups, whipped cream, caramel/chocolate drizzle, and sprinkle toppings

- **Hot Chocolate & Smore's Bar - \$4.00 per person**

includes hot chocolate, whipped topping, marshmallows, chocolate, graham crackers, dippers, and table top firepit for roasting

- **Simple Mocktail Bar - \$5.00 per person**

includes 2 signature mocktails, garnishes, unlimited drinks during service window, and cups (bartender fee separate)

- **Signature Mocktail Experience - \$7.00 per person**

includes 3-4 signature mocktails, garnishes, unlimited drinks during service window, and cups (bartender fee separate)

- **Infused Water Station - \$2.00 per person**

includes 2 flavors of infused water, dispenser, and cups

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PREMIUM ADD-ONS



Food Add-Ons:

- **Chocolate Fondue Bar - \$4.00 per person**

includes chocolate, dippers, strawberries, pretzels, marshmallows, and rice krispies

- **Cheese Fondue Bar - \$5.00 per person**

includes cheese, dippers, bread, pretzels, and veggies

- **Pretzel & Wing Bar - \$9.50 per person**

includes bone in ~or~ boneless wings, soft pretzels, and 2 dipping sauces (*great for a late night snack*)

- **Loaded Mac & Cheese Bar - \$4.00 per person**

includes choice of protein (pulled pork, bacon, crispy chicken), cheese, fresh veggie mix-ins, buttered breadcrumb topping, and choice of additional sauces (bbq, buffalo, and ranch)

- **Loaded Baked Potato Bar - \$4.00 per person**

includes baked potatoes, butter, sour cream, choice of 2 cheeses (shredded cheddar, shredded pepper jack, nacho cheese, queso), green onions, and choice of 2 meats (pulled pork, bacon, grilled chicken)

- **Nacho/Taco Bar - \$7.00 per person**

includes choice of tortilla shells or chips, grilled chicken, ground beef, nacho cheese, queso cheese, tomatoes, lettuce, cilantro, guacamole, onions, sour cream, and hot sauce

- **Our SIGNATURE ADD-ON Bread Dipping Bar - \$3.00 per person**

includes assortment of warm artesian breads, house made infused oils, signature dipping blends, and compound butter candles for dipping, spreading and sharing. Turn your bread course into a full experience

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ALCOHOL CATERING



Cash Bar (minimum must be met):

This service includes an open bar for the full duration of your event. This service is charged on a per-drink basis and will be charged directly to your guests. You will choose a selection of: 4 beers, 4 wines, and 4 liquors as your alcohol choices. We will accommodate mixed drink requests up to a limit of 4 different mixed drinks.

Minimums are as follows; under 100 guests: \$500, 101-200 guests: \$1000, 201+ guests: \$1500

Service Only:

This package consists of clients purchasing all the alcohol and we serve. We will serve beer, wine, and mixed drinks. Clients must purchase all ingredients required for drinks. This is a service-only package. We have a standard of 2 bartenders included in this package. Additional bartenders are added if the expected guest count is greater than 150 guests. Additional bartenders are \$50.00 per bartender per hour. More details upon request for this package.

Bartenders reserve the right to refuse service to anyone underage or intoxicated.

Full Catering Menu

ALCOHOL CATERING



Open Bar (minimum must be met):

This service is charged on a per drink basis to the host and will be closed at your consumption budget. You must pick one of the 3 tiers listed below for your selection (classic, deluxe, or regional craft). Prices are set based on a per hour per person basis. Minimums are as follows; under 100 guests: \$500, 101-200 guests: \$1000, 201+ guests: \$1500.

Classic Selections	Deluxe Selections	Regional Craft Selections
<u>Beer:</u> Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite	<u>Beer:</u> Blue Moon, Corona, Stella Artois, Yeungling	<u>Beer:</u> Selections from Kentucky Ale, Country Boy & West Sixth
<u>Wine:</u> Selections of Cabernet Sauvignon, Chardonnay, Merlot, Riesling	<u>Wine:</u> Selections of Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Riesling	<u>Wine:</u> Selections of local Red & White Wines
<u>Liquor:</u> Bacardi, Beefeater, Captain Morgan, Jim Beam, Jose Cuervo, Makers Mark, Svedka	<u>Liquor:</u> Aviation, Bombay Sapphire, Bulleit, Don Julio, Grey Goose, Mount Gay, Sailor Jerry, Sapphire, Woodford Reserve	<u>Liquor:</u> Selections of local Bourbon, Gin, Vodka - requests will be accommodated as available

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ALCOHOL CATERING



Open Bar pricing is based on an hourly per person basis.

Serving Hours	1	2	3	4
Classic	\$18	\$24	\$36	\$42
Deluxe	\$21	\$28	\$42	\$50
Regional Craft	\$24	\$32	\$48	\$56

For pricing of an open bar:

- Step 1: pick your drink selection
- Step 2: decide how many hours you need service
- Step 3: multiply your number of guests by the hourly per person rate
- Step 4: you have your price

Here’s an example:

- Step 1: I want the deluxe selection
- Step 2: I need service for 2 hours
- Step 3: I will have approx. 100 guests and the rate for deluxe at 2 hours is \$28.
- Step 4: 100 guests X \$28 = \$2,800 for my cost

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ALCOHOL CATERING



Hybrid Bar (open + cash blend):

This package includes a combination of an open bar and a cash bar. Typically, the event starts out as an open bar for a set amount of hours (1-2) and then will transition into a cash bar after time is met. Once the cash bar is open, guests will then be responsible for their drinks on a per-drink basis. Clients must choose from the 3 tiered selection's for their drinks (please refer to chart on 2 pages above).

More Information:

- Every alcohol package will automatically come with 2 bartenders.
- Additional bartenders for Cash Bar, Open Bar, and Hybrid Bar will be \$100 per hour per bartender.
- All alcohol packages include disposable cups, napkins, stir straws, garnishes, ice, and mixers. Glass ware available as premium add-on with upgrade.
- Have specific questions or requests? Let us know what you need, we would love to accommodate your needs.

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