

# EVENT MENU







# Inspired Experiences.

## CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD





# All-Day Packages

Choose one of these 3 packages to sustain you throughout the day.

## ALL DAY DELICIOUS \$41.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 18 guests or more.

### DELICIOUS DAWN

Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

### AM PERK UP

Granola Bars <b>v</b>	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>V EW</b>	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>V EW</b>	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York Cheesecake <b>v</b>	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips <b>v</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

## MEETING WRAP UP \$35.69

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 18 guests or more.

### MORNING MINI

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	140-170 Cal each
Miniature Scones <b>v</b>	100-110 Cal each
Yogurt Parfait Cups <b>v</b>	400-450 Cal each
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes <b>v</b>	45-90 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

### IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap <b>V PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving



# All-Day Packages

## SIMPLE PLEASURES \$26.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 18 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts <b>v</b>	240-500 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

### BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta <b>V EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>vg EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

**\*All packages include necessary accompaniments and condiments.**

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.







# Breakfast

## BREAKFAST COLLECTIONS

All prices are per person and available for 15 guests or more. All appropriate condiments included.

### BASIC BEGINNINGS \$8.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

### QUICK START \$10.69

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

### NEW YORKER \$14.89

Bagels <b>v</b>	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	120 Cal/3.25 oz. serving
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v \$19.99 PER DOZEN</b>	290-450 Cal each
Assorted Muffins Served with Butter and Jam <b>v \$19.69 PER DOZEN</b>	380-550 Cal each
Assorted Donuts <b>v \$18.09 PER DOZEN</b>	240-500 Cal each
Assorted Pastries <b>v \$19.69 PER DOZEN</b>	210-530 Cal each
Assorted Yogurt Cups <b>\$2.79 EACH</b>	50-150 Cal each
Vegan Zucchini Breakfast Bread <b>VG PF \$15.49 SERVES 12</b>	270 Cal/3 oz. serving



# Breakfast

## HOT BREAKFAST

All prices are per person and available for 15 guests or more. All appropriate condiments included.

### ULTIMATE BREAKFAST \$20.49

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	270 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>VG</b>	70 Cal/1 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

### AMERICAN BREAKFAST \$16.29

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

### SUNRISE SANDWICH BUFFET \$16.19

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin <b>v</b>	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup <b>V PF</b>	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

\*All packages include necessary accompaniments and condiments.

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# Breakfast

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 15 guests or more.

### YOGURT PARFAITS \$7.39 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait <b>v</b>	390 Cal each
Apple, Raisin and Cranberry Yogurt Parfait <b>v PF</b>	400 Cal each
Honey Ginger Pear Yogurt Parfait <b>v PF</b>	450 Cal each
Strawberry Yogurt Parfait <b>v</b>	360 Cal each

### ASSORTED CEREAL CUPS SERVED WITH MILK

#### \$5.59 PER PERSON

Individual Cereal Cups <b>v</b>	180-230 Cal each
Milk	120 Cal each

### OATMEAL BAR \$5.39 PER PERSON

Oatmeal <b>vg</b>	140 Cal/8 oz. serving
Honey <b>v</b>	40 Cal/0.5 oz. serving
Maple Syrup <b>vg</b>	70 Cal/1 oz. serving
Dried Cranberries <b>vg</b>	50 Cal/0.5 oz. serving
Raisins <b>vg</b>	40 Cal/0.5 oz. serving
Brown Sugar <b>vg</b>	50 Cal/0.5 oz. serving
Cinnamon Sugar <b>vg</b>	30 Cal/0.25 oz. serving
Walnuts <b>vg</b>	90 Cal/0.5 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request -  
Nominal Fee May Apply

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# Sandwiches & Salads

## CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

### DELI EXPRESS \$16.19

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

#### Asiago Roast Beef Focaccia \$17.79

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 Cal each
Grilled Vegetable Pasta Salad <b>vg</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

#### Chicken, Blue Cheese and Pear Salad \$16.59

Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette	630 Cal/13.5 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Steakhouse Chop Salad \$17.49

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$13.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$18.39

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	0 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Ham and Cranberry-Fig Jam on Artisan Multigrain Bread	410 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Veggie and Hummus Lavash with Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint <b>vg pf</b>	130 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.



# Sandwiches & Salads

## CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

### THE EXECUTIVE LUNCHEON \$20.99

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices <b>VG</b>	0 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	740 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	430 Cal each
Roast Beef and Chimichurri Roll	530 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Turkey Cobb Lavash with Bacon, Blue Cheese Crumbles and Avocado Mayo	710 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	810 Cal each
Sweet Potato Smash with Goat Cheese, Cranberry Sauce and Arugula <b>V EW PF</b>	500 Cal each

### SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240 Cal/4 oz. serving
Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeno Chile-Lime Cream <b>V</b>	150 Cal/3.5 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing <b>VG EW PF</b>	25 Cal/3 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions <b>VG PF</b>	190 Cal/3 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix <b>VG EW</b>	140 Cal/3.25 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	120 Cal/4 oz. serving

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# Buffets

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### POWER BOOST BOWLS \$21.39

Choice of One (1) Grain:	
Lemon Herbed Farro <b>VG EW PF</b>	150 Cal/4 oz. serving
Quinoa and Lentils <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix <b>VG PF</b>	10 Cal/3 oz. serving
Romaine Arugula Mix <b>VG PF</b>	5 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal each
Hard-Cooked Egg <b>V</b>	80 Cal each
Grilled Sumac Salmon	120 Cal/3 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli <b>VG EW PF</b>	45 Cal/3 oz. serving
Sliced Avocado <b>VG</b>	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower <b>VG EW PF</b>	35 Cal/2 oz. serving
Garbanzo Beans <b>VG</b>	40 Cal/3 oz. serving
Roasted Butternut Squash <b>VG EW PF</b>	80 Cal/2 oz. serving
Roasted Mushrooms <b>VG EW PF</b>	110 Cal/3 oz. serving
Shredded Beets <b>VG</b>	30 Cal/2 oz. serving
Edamame <b>VG</b>	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing <b>V</b>	80 Cal/1 oz. serving
Pesto Vinaigrette <b>V</b>	140 Cal/1 oz. serving
Tahini Tzatziki Dressing <b>V</b>	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles <b>V</b>	80 Cal/1 oz. serving
Pickled Red Onion <b>VG</b>	20 Cal/1 oz. serving
Toasted Walnuts <b>VG</b>	190 Cal/1 oz. serving
Shaved Parmesan <b>V</b>	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds <b>V</b>	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava <b>V</b>	70 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each

### LAZY SUMMER BBQ \$21.89

Old-Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Cornbread Fiesta Muffins <b>V</b>	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Gourmet Dessert Bars <b>V</b>	300-360 Cal/2.75-3.25 oz. serving

### BASIC ITALIAN BUFFET \$20.89

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna <b>V PF</b>	410 Cal/8.375 oz. serving
Vegetable Alfredo Lasagna <b>V</b>	470 Cal/11 oz. serving
Chocolate Dipped Biscotti <b>V</b>	190 Cal each





# Buffets

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### YUCATAN BOWL \$20.49

Romaine Lettuce Salad <b>VG</b>	5 Cal/0.25 oz. serving
Avocado Ranch Dressing <b>V</b>	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG EW</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
Roasted Portobello Mushrooms <b>VG EW</b>	20 Cal/2.25 oz. serving
Citrus Braised Pork	580 Cal/3 oz. serving
Vegan Chorizo <b>VG</b>	150 Cal/2 oz. serving
Guacamole <b>VG</b>	40 Cal/1.33 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Dulce De Leche Brownie <b>V</b>	220 Cal/2.25 oz. serving

### TACO DEL SEOUL \$25.69

Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1 oz. serving
Sweet and Sour Sauce <b>VG</b>	40 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	40 Cal/1 oz. serving
Corn Tortillas <b>VG</b>	40 Cal each
Bibb Lettuce Wrap <b>VG</b>	0 Cal/0.5 oz. serving
Jasmine Rice <b>VG</b>	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	130 Cal/2 oz. serving
Korean BBQ Tofu <b>VG</b>	140 Cal/2 oz. serving
Asian Slaw <b>VG EW PF</b>	20 Cal/1.25 oz. serving
Pickled Cucumbers <b>VG</b>	10 Cal/1 oz. serving
Pickled Carrot and Daikon <b>VG PF</b>	10 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Mango Salsa <b>V</b>	30 Cal/1 oz. serving
Shredded Green Cabbage <b>VG</b>	0 Cal/0.5 oz. serving
Scallions <b>VG</b>	0 Cal/0.25 oz. serving
Cilantro <b>VG</b>	0 Cal/0.125 oz. serving
Toasted Sesame Seeds <b>VG</b>	20 Cal/0.125 oz. serving
Chopped Peanuts <b>VG</b>	40 Cal/0.25 oz. serving
Coconut Mango Rice Dessert <b>V PF</b>	220 Cal/5.85 oz. serving



# Buffets

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### HEARTLAND BUFFET \$19.29

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter <b>V</b>	160 Cal each
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/3 oz. serving
Oreo Blondies <b>V</b>	270 Cal/1.75 oz. serving

### ALL-AMERICAN PICNIC \$16.89

Traditional Potato Salad <b>V</b>	240 Cal/4 oz. serving
Fresh Country Coleslaw <b>V EW</b>	170 Cal/3.5 oz. serving
Home-Style Kettle Chips <b>V</b>	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger <b>V PF</b>	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) <b>VG</b>	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### HARVEST BOUNTY \$23.29

Traditional Mixed Green Salad <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Southern Biscuits with Butter <b>V</b>	190 Cal each
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans <b>VG EW PF</b>	30 Cal/3 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Turkey <b>EW</b>	170 Cal/3 oz. serving
Baked Ham	130 Cal/3 oz. serving
Apple Pie <b>VG</b>	410 Cal/slice

\*All packages include necessary accompaniments and condiments.  
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.  
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Buffets

## CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

### BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Traditional Hummus with Toasted Pita <b>V</b>	130 Cal/1.75 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade <b>EW</b> \$19.99	120 Cal/3 oz. serving
Lemon Artichoke Chicken Breast <b>EW</b> \$24.69	210 Cal/5.75 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$24.69	240 Cal/5 oz. serving
Moroccan Grilled Salmon \$22.69	130 Cal/2.75 oz. serving
Pesto Flank Steak \$23.79	260 Cal/3 oz. serving
Roast Beef with Demi Glace \$24.59	260 Cal/6 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce <b>V EW PF</b> \$21.09	420 Cal/15.75 oz. serving

### BUFFET SIDES

Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Sweet Herbed Corn Pudding <b>V</b>	350 Cal/4 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions <b>VG PF</b>	190 Cal/3 oz. serving
Quinoa and Wild Rice Blend <b>VG EW</b>	80 Cal/2.75 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving

### BUFFET FINISHES

Apple Pie <b>V VG</b>	410 Cal/slice
Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Mini Chocolate and Caramel Cheesecakes <b>V</b>	80 Cal/3.75 oz. serving
Chocolate Cake <b>V</b>	340 Cal/slice
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each

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# Receptions

## HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

### RECEPTION HORS D'OEUVRES (HOT)

Franks in a Blanket	<b>\$22.69</b>	40 Cal each
Beef Satay	<b>\$32.89</b>	35 Cal each
Buffalo Style Chicken Spring Rolls	<b>\$26.09</b>	50 Cal each
Chicken Empanadas	<b>\$25.89</b>	70 Cal each
Crab Cakes	<b>\$27.99</b>	35 Cal each
Mac n' Cheese Melts	<b>v \$24.19</b>	80 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	<b>v \$34.19</b>	45 Cal each
Spanakopita	<b>v \$25.39</b>	60 Cal each
Vegetable Spring Rolls	<b>vg \$36.79</b>	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours	<b>v \$30.09</b>	60-140 Cal each
Chocolate-Caramel Mini Cheesecakes	<b>v \$28.89</b>	80 Cal each
Veggie Hummus Cup	<b>vg ew pf \$30.89</b>	170 Cal each
Traditional Tomato Bruschetta Crostini	<b>v \$19.49</b>	50 Cal each
Shrimp Cocktail	<b>MARKET PRICE</b>	70 Cal each
Pimento Cheese & Bacon Toast Points	<b>\$17.29</b>	110 Cal each

### UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.







# Receptions

## RECEPTION PLATTERS AND DIPS

All prices are per person and available for 20 guests or more.

### CLASSIC CHEESE TRAY \$5.59 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

290 Cal/2.75 oz. serving

### FRESH GARDEN CRUDITÉS \$4.19 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$3.89 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

### ASSORTED MINI SANDWICHES \$7.99 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches

280 Cal each

Roast Beef and Cheddar Mini Sandwiches

280 Cal each

Turkey and Swiss Mini Sandwiches

320 Cal each

Mini Caprese Sandwiches ▼

240 Cal each

### HOUSE-MADE SPINACH DIP \$5.19 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

\*All packages include necessary accompaniments and condiments.

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# Receptions

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 20 guests or more.

### MEZZE DELIGHT \$12.09

Pita Chips <b>v</b>	130 Cal/2 oz. serving
Hummus <b>VG PF</b>	320 Cal/2 oz. serving
Baba Ghanoush <b>VG PF</b>	90 Cal/4 oz. serving
Tabbouleh Salad <b>VG PF</b>	140 Cal/3.25 oz. serving
Marinated Olives <b>VG PF</b>	150 Cal/2.75 oz. serving
Seasonal Vegetables <b>VG EW PF</b>	70 Cal/3 oz. serving
Falafel <b>VG</b>	35 Cal each

### DIM SUM \$12.99

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	40 Cal/1 oz. serving
Sweet and Sour Sauce <b>VG</b>	30 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	40 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings	
with Celery Sticks	590 Cal/7.5 oz. serving
Gourmet Dessert Bars <b>v</b>	300-370 Cal/2.75-3.25 oz. serving

### HAPPY HOUR \$15.99

Chilled Spinach Dip served with Pita Chips <b>v</b>	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served	
with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese <b>v</b>	410 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Gourmet Dessert Bars <b>v</b>	300-370 Cal/2.75-3.25 oz. serving

## BREAKS

All prices are per person and available for 12 guests or more.

### ENERGY BREAK \$5.09

Granola Bars <b>v</b>	130-250 Cal each
Fruit Filled Bar <b>v</b>	130-250 Cal each
Breakfast Bar <b>v</b>	130-250 Cal each

### SNACK ATTACK \$7.39

Assorted Chips <b>v</b>	100-160 Cal each
Roasted Peanuts <b>v</b>	180 Cal/1 oz. serving
Trail Mix <b>v</b>	290 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving

### SUGAR AND SPICE \$7.49

Sugar Craveworthy Cookies <b>v</b>	230 Cal each
Gummy Bears	400 Cal/4 oz. serving
Popcorn <b>v</b>	110 Cal/1.25 oz. serving
Cajun Chips	260 Cal/2 oz. serving
Savory Snack Mix <b>v</b>	430 Cal/3.75 oz. serving

### COFFEE BREAK \$5.59

Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Shufflebean Kentucky Proud Coffee	0 Cal/8 oz. serving





# Beverages & Desserts

## BEVERAGES

Includes appropriate accompaniments

Bottled Water	<b>\$2.19 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$2.19 EACH</b>	0-150 Cal each
Regular Coffee	<b>\$22.59 PER GALLON</b>	0 Cal/8 oz. serving
Decaffeinated Coffee	<b>\$22.59 PER GALLON</b>	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	<b>\$22.59 PER GALLON</b>	0 Cal/8 oz. serving
Hot Apple Cider	<b>\$22.59 PER GALLON</b>	160 Cal/8 oz. serving
Hot Chocolate	<b>\$22.59 PER GALLON</b>	160 Cal/8 oz. serving
Iced Tea	<b>\$19.89 PER GALLON</b>	0 Cal/8 oz. serving
Lemonade	<b>\$17.29 PER GALLON</b>	90 Cal/8 oz. serving
Infused Water	<b>\$8.69 PER GALLON</b>	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving

## DESSERTS

▼ Assorted Craveworthy Cookies		
<b>\$18.89 PER DOZEN</b>		210-260 Cal each
▼ Bakery-fresh Brownies		
<b>\$17.79 PER DOZEN</b>		250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars		
<b>\$20.09 PER DOZEN</b>		300-360 Cal/2.75-3.25 oz. serving
▼ Chocolate Covered Strawberries		
<b>\$23.79 PER DOZEN</b>		40 Cal each
▼ New York Cheesecake (Each)		
<b>\$23.79 SERVES 8</b>		440 Cal/slice



## ORDERING INFORMATION

### Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

### Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

### Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

## LOCAL

Many locally sourced ingredients are an important part of our daily offerings and we are proud to offer even more locally sourced options when feasible for our clients' budget. If you are interested in a Kentucky Proud/Locally sourced menu, we are happy to craft a menu customized just for you. Pricing and availability will vary dependent on season, weather, and market conditions.

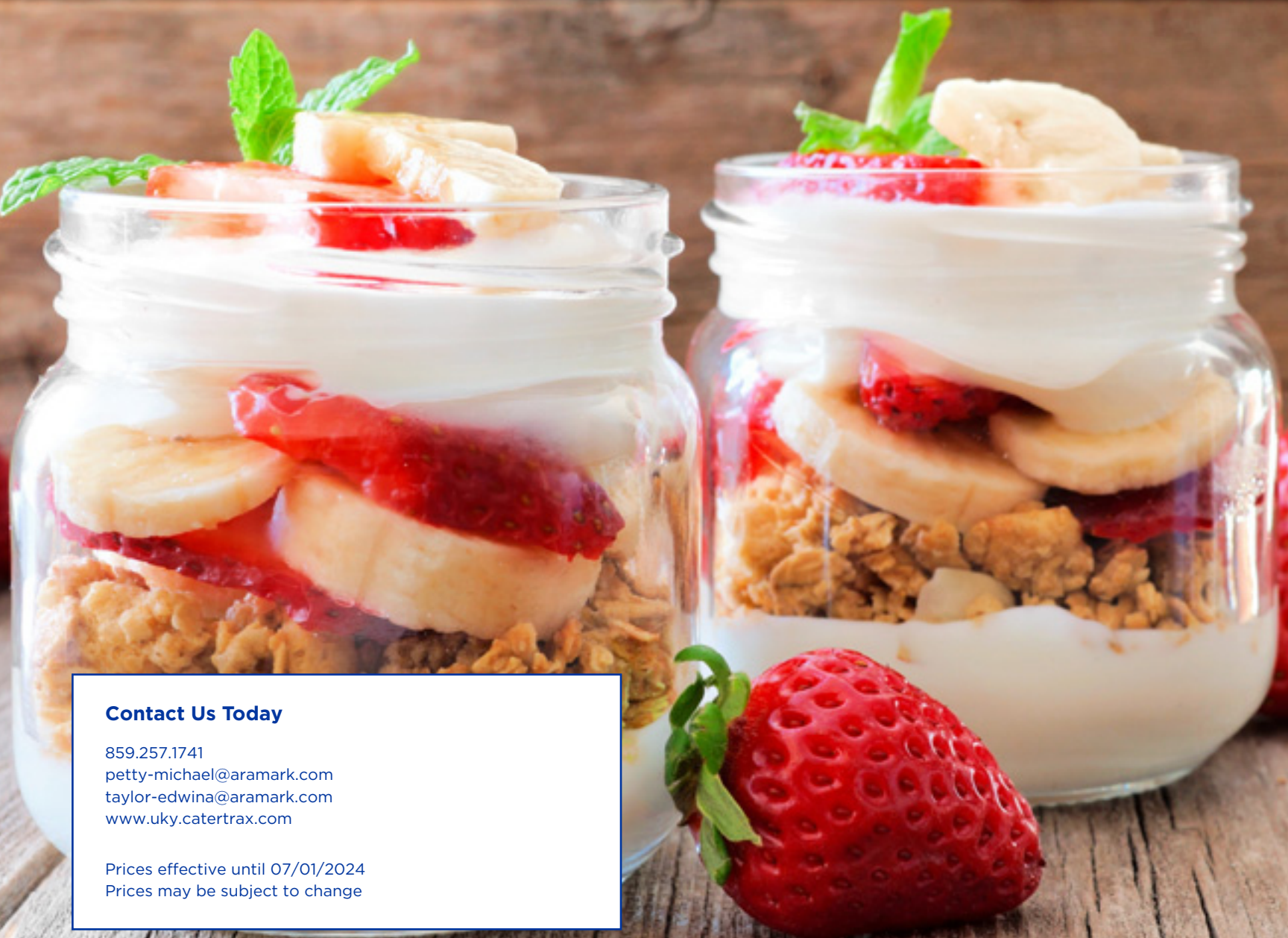
**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD





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Prices effective until 07/01/2024

Prices may be subject to change

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