GENERAL INFORMATION

Thank you for choosing The Galt House Hotel. The Catering and Event Services Department is looking forward to coordinating all details of your event and will work closely with each of our departments within the hotel to ensure proper execution for a memorable experience. So that our staff may prepare to accommodate your needs we ask that menu selections and meeting related details be arranged at least 45 days in advance. Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order. Banquet event orders will be provided for review once menu selections and meeting details have been submitted to your catering representative. Once the banquet event orders are received, please review for accuracy, make any necessary revisions, and return with an authorized signature at least 3 weeks prior to your function.

GUARANTEES

It is the responsibility of the group representative to provide the catering department with the number of guests expected for all meetings and banquet functions no later than 10:00 AM three business days prior to the function. For groups greater than 600 guests, the guaranteed guest count is due no later than 10:00am, five business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee. The hotel will set and prepare for 3% above the guarantee up to a maximum of 25 guests where possible. An increase in guest count inside of 72 hours will be accommodated based on availability of product. Should the attendance exceed the final guarantee a surcharge of $10 per person above the meal price will apply plus applicable service charge and tax.

MEETING AND FUNCTION SPACE

Function space is assigned according to the size and requirements of the group. The Hotel reserves the right to reassign function space based on expected attendance, setup requirements or the need to maximize use of our function space to best meet the needs of all of its guests.

FOOD AND BEVERAGE

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered. Due to safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time. The Hotel is responsible for the sale and service of alcoholic beverages as regulated by Kentucky Alcoholic Beverage Control board’s regulations. Our alcoholic beverage license requires us to (1) Request proper picture identification to prove legal age to consume alcohol. (2) Refuse alcoholic beverages service if the guest cannot provide the proper identification. (3) Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

SPLIT ENTREES

We request that all menu selections i.e. starter, entrée and dessert be the same for all guests in attendance. We are happy to offer split entrees (limited to two entrées) for a minimum of 40 guests, however both entrees will be charged at the same rate whichever selection is higher. We ask the client/host to provide entrée cards which signify each guest’s entrée choice. With advance notice, vegetarian meals as well as options to accommodate special dietary needs are available regardless of group size.

SERVICE CHARGE AND TAX

Food, beverage, room rental and tax are subject to a 24% taxable service charge and applicable sales tax. Tax on food and non-alcoholic beverage, beer, wine, and distilled spirits is currently 6%.

LIABILITY

The Hotel does not assume responsibility for personal property or equipment sent, brought into or left in the banquet and/or meeting areas prior to, during or after your banquet or meeting. Group may be required, at its expense, to provide security services for exhibit shows during times when materials/equipment are unattended. Security services to be supplied by a reputable licensed guard or security agency doing business in the city of Louisville, agency shall be subject to the prior approval of the Hotel.

This is general information, please refer to your sales contract for full terms and policies.

SIGNS BANNERS, DISPLAYS & DECORATIONS
Your program will be posted in the public areas of the Hotel on our electronic reader boards. In order to preserve the integrity of the hotel and conference center and to comply with local fire codes, all signage, displays or decorations and their set up shall be subject to prior approval of the hotel. Signage is prohibited in the main lobby, guest room floors and in elevators. No signs or banners are permitted on the exterior of the building without written approval from hotel management. Signs in the function areas must be professionally printed and should be free standing or on an easel. Easels are available to rent at or you are welcome to provide your own. Items may not be attached to walls, doors, windows or ceiling with tape, nails, staples or any other damaging fasteners. Distribution of gummed stickers or labels is strictly prohibited. Hotel staff must assist in hanging banners. Applicable fees may apply. Group is responsible for removal of all decorations at the conclusion of event.

**SHIPPING & RECEIVING**

Due to local fire regulations and limited storage space we ask that you route inbound/outbound freight for exhibit and conference materials through a Drayage Company. Otherwise, should packages be sent directly to the hotel they are subject to handling charges which must be paid in advance. To ensure efficient delivery please label all packages with guest (recipient’s) name as well as the conference name and date. Conference materials will be accepted by hotel no more than 3 days prior to arrival.

**ROOM SETUP**

A $200 fee will apply when a change in setup is required to accommodate numerous events in one location on the same day. A $200 fee will be apply for any significant changes made to the room setup on the day of the event not previously included on the banquet event order.

**SETUP OPTIONS**

- Convention Center Classroom Setup
- Hotel Classroom Setup
- Classroom Meeting Setup
- "U" shaped Setup
- Hollow Square Setup
- Conference Setup
- Theater Setup
- Banquet Rounds Setup
- Reception Setup

**PLATED BREAKFAST**

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.
AMERICAN BREAKFAST $28
Seasonal Melon and Berry Cup
Farm Fresh Scrambled Eggs with Snipped Chives
Choice of Pork Sausage Links or Crisp Peppered Bacon
Golden Fried Hash Browns
Oven Roasted Tomato, Olive Oil and Fresh Herbs
Baskets of Warm Buttermilk Biscuits, Sweet Butter & Fruit Preserves
Chilled Orange Juice
Fresh Brewed Coffee Service, Regular and Decaffeinated

COUNTRY STYLE BREAKFAST $30
Seasonal Melon and Berry Cup
Farm Fresh Scrambled Eggs with Snipped Chives
Southern-style Grits with Butter and Aged Cheddar
Buttermilk Biscuit with Sausage Gravy
Bacon or Sausage
Chilled Orange Juice
Fresh Brewed Coffee Service, Regular and Decaffeinated

SOUTHWEST BREAKFAST $28
Pineapple and Watermelon Fruit Salad with Tajin
Huevos Rancheros, Black Beans, Queso Fresco, Avocado, and Cilantro
Oven Roasted Tomato, Olive Oil and Fresh Herbs
Chilled Orange Juice
Fresh Brewed Coffee Service, Regular and Decaffeinated

QUICHE LORRAINE $26
Seasonal Melon and Berry Cup
Eggs, Gruyere Cheese, Applewood Smoked Bacon and Caramelized Onions nestled in a Flaky Crust Pastry
Baskets of Assorted Breakfast Breads served with Sweet Butter and Fruit Preserves
Chilled Orange Juice
Fresh Brewed Coffee Service, Regular and Decaffeinated

CONTINENTAL BREAKFAST

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.
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BOOST OF ENERGY
- Hard Boiled Eggs, Cottage Cheese, Salted Cantaloupe and Local Honey
- Quinoa Breakfast Bowls with Bananas, Blueberries, Maple and Toasted Walnuts
- Chilled Orange Juice, Selection of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated
- $25

HEALTHY START
- Freshly Blended Fruit Smoothies, Seasonal Fruit and Half Grapefruits
- Cottage Cheese, Salted Cantaloupe and Local Honey
- Chilled Orange Juice, Selection of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated
- $26

TRADITIONAL CONTINENTAL
- Seasonal Melon and Berry Display and an Assortment of Fresh Baked Breakfast Pastries
- Chilled Orange Juice, Selection of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated
- $24

THE EXECUTIVE
- Cottage Cheese, Salted Cantaloupe and Local Honey
- Parfaits layered with Greek Yogurt, Fresh Berries and Granola
- An Assortment of Fresh Baked Breakfast Pastries and Seasonal Melon and Berry Display
- Chilled Orange Juice, Selection of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated
- $26

ARTESIAN BREAKFAST
- Freshly Blended Fruit Smoothies, Seasonal Melon and Berry Display
- Chocolate Croissants and Flaky Butter Croissants, Fruit Preserves
- Cinnamon and Brown Sugar Oatmeal with Macerated Raisins
- Fresh House Pressed Orange, Grapefruit and Seasonal Selection Juices
- Selection of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated
- $28

BREAKFAST BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hour of service.

CLASSIC BREAKFAST BUFFET
- Display of Seasonal Melons and Berries
- Farm Fresh Scrambled Eggs with Snipped Chives
- Pork Sausage Links or Crisp Peppered Bacon
- Golden Fried Hash Browns
- Buttermilk Biscuits, Fruit Preserves and Whipped Butter
- Chilled Orange Juice, Hot Herbal Teas, Fresh Brewed Coffee, Regular & Decaffeinated
- $29

Breakfast Enhancements

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.
Designed as an addition to any continental breakfast, breakfast plated or buffet priced per person based on attendance

Buttermilk Biscuits, Fruit Preserves and Whipped Butter  $4
Fried Chicken Biscuit Sandwich, Honey Butter  $6
Sausage Biscuit Sandwich with Egg and Aged Cheddar  $8
Ham and Cheese Croissants  $6
Egg and Cheese English muffin  $5
Breakfast Burritos with Bacon, Scrambled Eggs, Potato, Jack Cheese and Salsa Verde  $7
Gourmet Bagels with Cream Cheese, Sweet Butter and Jams  $4
Variety of Cold Cereals with Whole and Skim Milk  $3
Assorted Fruit Juices, Cranberry, Apple and Grapefruit  $4
Variety of Cold Cereals with Whole and Skim Milk  $3
An Assortment of Breakfast Pastries  $4
Stone Ground Grits with Sweet Butter and Aged White Cheddar  $3
Brioche French toast, Warm Maple Syrup  $5
Cinnamon and Brown Sugar Oatmeal with Macerated Raisins  $3
Crisp Peppered Bacon  $3
Pork Sausage Links  $3
Assorted Fruit Juices, Cranberry, Apple and Grapefruit  $4

Designed as an enhancement to the classic breakfast buffet. Priced per person based on attendance.
One chef attendant required per 75 guests @ $150 per attendant

BELGIUM WAFFLE STATION  $10
Waffles Cooked to Order with Selection of Seasonal Fruit Compotes,
Maple Syrup, Local Honey and Cinnamon Chantilly

OMELET STATION  $12
Eggs Prepared to Order with a Selection of Cheese,
Smoked Ham, Applewood Bacon, Pork Sausage,
Tomato, Onion, Green Peppers, or Mushrooms

BRUNCH BUFFET

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.
Minimum of 50 Guests. Priced per person based on 1.5 hour of service.

Display of Seasonal Melons and Berries
An Assortment of Breakfast Pastries served with Sweet Cream Butter and Fruit Spreads
Yogurt Parfaits layered with Fresh Fruit and Granola
Charcuterie and Local Cheese Boards
Country Breads and Artesian Rolls
House Lox with Capers, Diced Onion, Tomatoes, Cream Cheese and Miniature Bagels

Omelets Made to Order with Choice of
Farm Fresh Eggs, Egg Whites, Aged Cheddar, Grilled Onions,
Fresh Mushrooms, Spinach, Diced Tomato, Roasted Red Peppers, Poblano Peppers,
Smoked Ham, or Pork Sausage

Farm Fresh Scrambled Eggs with Snipped Chives
Applewood Smoked Bacon and Chicken Apple Sausage
Galt House Hash with Smoked Brisket, Sweet Potatoes, Piquillo Peppers, Melting Leeks and Sorghum
Brioche French Toast, Warm Maple Syrup
Nutella Crepes with Bananas

Selection of Chilled Juices, Hot Herbal Teas, Fresh Brewed Coffee, Regular & Decaffeinated
$45 per guest

**Signature Bar Enhancements**

**BLOODY MARY BAR**
Galt House Signature Bloody Mary
Prepared with Grey Goose Vodka
Chipotle Bloody Mary Blend
Rimmed with Black Pepper, Kosher Salt & Old Bay
Asparagus, Carrots, Cucumber, Bacon, Olives
$20 per person for the first hour
$14 per guest for each additional hour or part thereof

**MIMOSA AND BELLINI BAR**
Galt House Signature Mimosa and Bellini’s
Prepared with Perrier Joet Grand Brut Champagne
Pomegranate, Passion Fruit, Pineapple, or Orange Juice
Strawberry and Peach Purees
Gamished with Pineapple, Strawberry, Cherry, Orange
$20 per person for the first hour
$14 per guest for each additional hour or part thereof

**A LA CARTE BREAK SELECTIONS**

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.
Order by the Dozen, Sold in Full Orders

**Yogurt Parfaits**, Vanilla Yogurt layered with Granola, Berries and Roasted Almonds - $72 per dozen

**Fig and Mint Greek Yogurt**, Balsamic Reduction - $84 per dozen

**Citrus Caprese Greek Yogurt**, Honey and Mint - $72 per dozen

**Chia Parfait**, Chia Seeds, Mango, Pineapple and Cilantro - $72 per dozen

**Cottage Cheese**, Salted Cantaloupe and Local Honey - $60 per dozen

**Sweet Quinoa Breakfast Bowls**, Bananas, Blueberries, Maple and Toasted Walnuts - $72 per dozen

**Breakfast Burrito**, Sausage or Bacon, Scrambled Eggs, Pepper Jack Cheese, Potatoes & Salsa Verde - $96 per dozen

**Toasted Bagel Sandwich**, Sausage, Ham or Bacon, Scrambled Eggs, and Aged Cheddar Cheese - $96 per dozen

**Ham and Cheese Croissant**, Flaky Croissant, Smoked Ham, and Young Swiss - $86 per dozen

**Sausage Biscuit Sandwich** with Egg and Aged Cheddar Cheese - $86 per dozen

**Fried Chicken Biscuit**, Buttermilk Biscuit with Fried Chicken, Honey Butter - $86 per dozen

**Croissant Breakfast Sandwich**, Flaky Croissant, Smoked Bacon or Pork Sausage, and Gruyere - $96 per dozen

**Toasted English Muffin Sandwich**, Sausage or Canadian bacon, Egg, Aged Cheddar - $96 per dozen

**Whole Fruit** (Apples, Oranges, Bananas) - $36 per dozen

**Whole Seasonal Stone Fruit** (Peaches, Plums, Pears) - $42 per dozen

**Fruit Kabobs**, Citrus Honey Dip - $96 per dozen

**Mini Quiche Lorraine**, Smoked Ham, Bacon Lardons, Onions and Gruyere Cheese - $36 per dozen

**Mini Vegetarian Quiche**, Spinach, Roasted Peppers, and Gruyere Cheese - $36 per dozen

**Flaky Croissants**, Sweet Butter and Preserves - $45 per dozen

**Pain Du Chocolate** - $42 per dozen

**Hearth Baked Muffins** - $45 per dozen

**Assorted Fruit and Cheese Danish** - $48 per dozen

**Gourmet Bagels**, Cream Cheese - $48 per dozen

**Glazed Cinnamon Rolls** - $42 per dozen

**Granola Bars** - $48 per dozen

**Nutrigrain Bars** - $48 per dozen

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Biscotti</td>
<td>$52 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Gourmet Chocolate Chip Cookies</td>
<td>$50 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Gourmet Sugar Cookies</td>
<td>$50 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Gourmet Peanut Butter Cookies</td>
<td>$50 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Gourmet Oatmeal Raisin Cookies</td>
<td>$50 per dozen</td>
</tr>
<tr>
<td>Double Fudge Brownies</td>
<td>$52 per dozen</td>
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<tr>
<td>Blondie’s</td>
<td>$52 per dozen</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$52 per dozen</td>
</tr>
<tr>
<td>Selection of French Macaroons</td>
<td>$52 per dozen</td>
</tr>
<tr>
<td>Assorted Mini Cupcakes</td>
<td>$62 per dozen</td>
</tr>
<tr>
<td>Chocolate Dipped Rice Krispy Treats</td>
<td>$62 per dozen</td>
</tr>
<tr>
<td>Kentucky Bourbon Pecan Bites</td>
<td>$62 per dozen</td>
</tr>
<tr>
<td>Assorted Chocolate Barks, Toffee, Mint and Toasted Almond</td>
<td>$62 per dozen</td>
</tr>
<tr>
<td>S’more Verrines, Graham Cracker, Mallow and Bittersweet Chocolate</td>
<td>$62 per dozen</td>
</tr>
<tr>
<td>Banana Pudding Cups, Cocoa Nib and Whipped Cream.</td>
<td>$52 per dozen</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$52 per dozen</td>
</tr>
<tr>
<td>Nutrigrain Bars</td>
<td>$52 per dozen</td>
</tr>
<tr>
<td>Whole Fruit (Apples, Oranges, Bananas)</td>
<td>$38 per dozen</td>
</tr>
<tr>
<td>Whole Seasonal Stone Fruits (Peaches, Plums, Pears)</td>
<td>$44 per dozen</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$52 per dozen</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$60 per pound</td>
</tr>
<tr>
<td>Salted Peanuts</td>
<td>$42 per pound</td>
</tr>
<tr>
<td>Creole Chex Mix.</td>
<td>$32 per pound</td>
</tr>
<tr>
<td>Pretzel Sticks</td>
<td>$27 per pound</td>
</tr>
<tr>
<td>Freshly Popped Popcorn</td>
<td>$27 per pound</td>
</tr>
<tr>
<td>Homemade Seasoned Potato Chips</td>
<td>$27 per pound</td>
</tr>
<tr>
<td>French Onion Dip</td>
<td>$27 per quart</td>
</tr>
<tr>
<td>Tortilla Chips</td>
<td>$27 per pound</td>
</tr>
<tr>
<td>Artichoke and Spinach Dip</td>
<td>$27 per quart</td>
</tr>
<tr>
<td>Pita Chips</td>
<td>$32 per pound</td>
</tr>
<tr>
<td>Roasted Red Pepper Hummus</td>
<td>$32 per quart</td>
</tr>
</tbody>
</table>

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THEMED BREAKS

Minimum of 25 Guests. Priced per person based on attendance for 45 minutes of service.

CEREAL BOX .............................................. $14
A Selection of House made Cereal Bars,
Hand dipped in Bittersweet Chocolate
Chilled Whole, Skim and Chocolate Milks
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

ENERGIZER .............................................. $16
Assorted Fruit Yogurt Fondues and Amber Honey
Seasonal Sliced Melons, Toasted Walnuts,
Whole Strawberries, Blueberries, Bananas
Chocolate Covered Espresso Beans
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

GALT HOUSE SIGNATURE CANDY .......... $18
A Huge Selection of Assorted Self-Serve Candies,
Chocolates and Tasty Treats
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

FARMERS MARKET .................................. $16
Seasonal Fruits with Local Amber Honey
Farm Fresh Vegetable Crudité Display featuring
Celery, Carrots, Cucumbers & Seasonal Vegetables
Green Goddess & Red Pepper Hummus for Dipping
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

TAKE A DIP .............................................. $16
House Salsa Roja and Guacamole, Tortilla Chips
Red Pepper Hummus, Toasted Pita Chips
House made Potato Crisps, Caramelized Onion Dip
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

LOUISVILLE SLUGGER ....................... $19
Assorted Popcorns with DIY Toppings
Warm Salted Pretzels and Stuffed Pretzels
Variety of Dipping Sauces
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

NATURE TRAIL ........................................ $16
Whole Seasonal Fruits
House made Trail Mix with Dried Fruits,
Peanuts, Pepitas, Cashews, Almonds, and
Bittersweet Chocolate Chunks
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

WE ALL SCREAM FOR ICE CREAM ........ $14
A Selection of Ice Cream Bars,
Sandwiches and Ice Cream Cups
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

COOKIE CRAZE ........................................ $14
A Selection of Fresh Baked Gourmet Cookies
Chocolate Chip, Peanut Butter, Oatmeal Raisin
and White Chocolate Macadamia Nut
Chilled Whole and Skim Milk
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks

SWEET SENSATION.............................. $18
S'more Verrines of Graham Cracker, Mallow &
Chocolate
Banana Pudding, Cocoa Nib & Whipped Cream
Assorted Mini Cupcakes
Coffee, Decaf Coffee
Assorted Pepsi Soft Drinks
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CUSTOM LUNCH BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hour of service.

Includes Choice of Buffet Style Salad and Entrées
Chef's Selection of Side Accompaniments
Fresh Baked Artisan Rolls with Butter
Chef's Selection of Desserts
Coffee, Iced Tea and Water Service

Select One Salad

Salads (included in menu price)

House Salad
Tomatoes, English Cucumber, Julienne Vegetables, Aged Cheddar and House Dressing

Cesar Salad
Hearts of Romaine, Garlic Herb Croutons, Parmesan Reggiano, Fried Capers, Classic Caesar Dressing

Field Greens
Shaved Artichokes, Fennel, Citrus, Crape Tomatoes, Honey Champagne Vinaigrette

Enhancement an Additional $2 per person

Caprese
Local Tomatoes layered with Fresh Mozzarella and Torn Basil with Aged Balsamic and Olive Oil

The Wedge
Iceberg Lettuce, Chopped Tomatoes, Bacon, Bleu Cheese and Green Goddess Dressing

Baby Kale and Arugula
Buratta Cheese, Marinate Local Tomatoes, and Little Beets with Herb Balsamic Vinaigrette

Select Two Entrees $40, Three Entrees $45

Buttermilk Pecan Chicken
Honey Butter Sauce and Fried Sage

Adobo Roasted Pork Loin
Salsa Verde and Charred Corn

Five Peppercorn Rubbed Hanger Steak
Red Wine Bordelaise

Chicken Fried Steak
3 Peppercorn Milk Gravy and Red Onion Marmalade

Smothered Pork Chops
Caramelized Cipollini Onion and Wild Mushroom Gravy

Eggplant Parmesan
Fried Basil and Smooth Tomato Sauce

Braised Short Ribs
Hoisin and Toasted Sesame Seeds

Grilled Salmon
Arugula Chimichurri and Charred Tomatoes

Panko & Parmesan Crusted Chicken
Red Wine Sauce and Fried Olives

Shaved Beef Brisket
House BBQ Sauce and Tobacco Onions

Pan Roasted Cod
Warmed Tomato, Olive Tapenade and Torn Basil

Roasted Portobello & Vegetable Napoleon
Grilled Zucchini, Red Pepper and Roasted Tomato Sauce

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THEMED LUNCH BUFFETS

Minimum of 25 Guests. Priced per person based on 1.5 hour of service.

THE KENTUCKY
Kentucky Hot Brown Casserole
Bourbon BBQ Lacquered Chicken, Tobacco Onions
Country Coleslaw
Molasses Baked Beans
Roasted Red Bliss Potatoes
Southern Style Green Beans
Buttermilk Biscuits and Skillet Cornbread
Chef’s Selection of Desserts
Fresh Brewed Iced Tea
Coffee Service, Regular and Decaffeinated
$42

ITALIAN FEAST BUFFET
Seven Layer Lasagna or Chicken Parmesan
Herb and Olive Oil Tossed Penne, Pecorino Cheese
House made Marinara Sauce
Classic Caesar Salad
Broccoli with Sundried Tomatoes
Garlic Breadsticks
Chef’s Selection of Desserts
Fresh Brewed Iced Tea and Coffee Service
$41

EXECUTIVE DELI BUFFET
Tuna Salad and Egg Salad
Smoked Turkey, Shaved Honey Ham, Roast Beef
American, Swiss and Cheddar Cheeses
Leaf Lettuce, Sliced Tomatoes, Red Onions
Pickle Spears and Appropriate Condiments
Wedge Salad, Pasta Salad and Potato Salad
Seasonal Fruit Salad
Assorted Deli Breads and Rolls
Chef’s Selection of Desserts
Fresh Brewed Iced Tea
Coffee Service, Regular and Decaffeinated
$40

MEXICAN CANTINA BUFFET
Taco Bar featuring Seasoned Ground Beef and
Shredded Chicken Tinga
Mixed Greens, Fire Roasted Tomato, Corn & Black Bean Relish
Spicy Cilantro Ranch Dressing
Flour and Corn Tortillas
Tortilla Chips and Cilantro Lime Salsa
Lettuce, Cheddar Cheese, Olives, Jalapenos, Sour Cream
Cheese Enchiladas
Spanish Rice
Stewed Black Beans, Queso Crema
Chef’s Selection of Desserts
Fresh Brewed Iced Tea
Coffee Service, Regular and Decaffeinated
$42

SOUP SALAD AND BAKED POTATO BUFFET
Choice of Two Soups:
Southwest Chili, Tomato Basil, Minestrone,
Chicken Tortilla, Chicken Noodle Soup or
New England Clam Chowder
Medley of Greens to include Arugula and Baby Kale,
Iceberg Romaine Mix and Mixed Field Greens
An Array of Raw & Composed Vegetable Toppings
Assorted Salad Dressings
Warm Baked Potatoes
Sweet Butter, Sour Cream, Chives, Bacon
Steamed Broccoli with Cheddar Cheese Sauce
Garlic Bread Sticks
Chef’s Selection of Desserts
Fresh Brewed Iced Tea
Coffee Service, Regular and Decaffeinated
$40

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PLATED LUNCH

Plated Lunch Includes Choice of Salad and Entrée
Chef’s Selection of Side Accompaniments
Fresh Baked Artisan Rolls with Butter
Chef’s Selection of Desserts
Coffee and Iced Tea Service

Select One Salad

<table>
<thead>
<tr>
<th>Salads <em>(included in menu price)</em></th>
<th>Enhancement an Additional $2 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Salad</strong></td>
<td><strong>Caprese</strong></td>
</tr>
<tr>
<td>Tomatoes, English Cucumber, Julienne Vegetables,</td>
<td>Local Tomatoes layered with Fresh Mozzarella</td>
</tr>
<tr>
<td>Aged Cheddar and House Dressing</td>
<td>and Torn Basil with Aged Balsamic and Olive Oil</td>
</tr>
<tr>
<td><strong>Caesar Salad</strong></td>
<td><strong>The Wedge</strong></td>
</tr>
<tr>
<td>Hearts of Romaine, Garlic Herb Croutons, Parmesan</td>
<td>Iceberg Lettuce, Chopped Tomatoes, Bacon, Bleu</td>
</tr>
<tr>
<td>Reggiano, Fried Capers, Classic Caesar Dressing</td>
<td>Cheese and Green Goddess Dressing</td>
</tr>
<tr>
<td><strong>Field Greens</strong></td>
<td><strong>Baby Kale and Arugula</strong></td>
</tr>
<tr>
<td>Shaved Artichokes, Fennel, Citrus, Crape Tomatoes,</td>
<td>Buratta Cheese, Marinate Local Tomatoes, and</td>
</tr>
<tr>
<td>Honey Champagne Vinaigrette</td>
<td>Little Beets with Herb Balsamic Vinaigrette</td>
</tr>
</tbody>
</table>

Select One Entrée

| Buttermilk Pecan Chicken                           | $32  | Braised Short Ribs                                         | $36   |
| Honey Butter Sauce and Fried Sage                  |       | Hoisin and Toasted Sesame Seeds                            |
| Adobo Roasted Pork Loin                            | $33   | Grilled Salmon                                             | $38   |
| Salsa Verde and Charred Corn                       |       | Arugula Chimichurri and Charred Tomatoes                   |
| Five Peppercorn Hanger Steak                       | $36   | Parmesan Crusted Chicken                                    | $32   |
| Red Wine Bordelaise                                |       | Red Wine Sauce and Fried Olives                             |
| Chicken Fried Steak                                | $31   | Shaved Beef Brisket                                         | $36   |
| 3 Peppercorn Milk Gravy and Red Onion Marmalade    |       | House BBQ Sauce and Tobacco Onions                         |
| Smothered Pork Chops                               | $30   | Pan Roasted Cod                                             | $37   |
| Caramelized Onion and Wild Mushroom Gravy          |       | Warmed Tomato, Olive Tapenade and Torn Basil               |
| Eggplant Parmesan                                  | $30   | Roasted Portobello Napoleon                                 | $30   |
| Fried Basil and Smooth Tomato Sauce                |       | Grilled Zucchini, Red Pepper & Tomato Sauce                 |

Split entrees are available (limited to two entrees) for a minimum of 40 guests. Both entrees will be charged at the same rate, whichever selection is higher.

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# DELI LUNCH

## PLATED SANDWICH ENTREES
Include Seasonal Melon & Berry Cup, Potato Chips, Coffee and Tea Service
Assorted Pepsi Soft Drinks & Bottled Water

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$26</td>
</tr>
</tbody>
</table>

## BOXED LUNCHES
Include Potato Chips, Whole Seasonal Fruit and a Gourmet Cookie
Assorted Pepsi Soft Drinks & Bottled Water

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$28</td>
</tr>
</tbody>
</table>

### Select One

**The Galt House Croissant**
Smoked Ham, Shaved Turkey, Applewood Smoked Bacon, American & Swiss Cheeses, Leaf Lettuce, Sliced Tomato and Garlic Aioli on a Flaky Croissant

**Roasted Chicken Caprese**
Fresh Mozzarella, Roma Tomatoes, Basil Aioli and Aged Balsamic Vinegar on Ciabatta Bread

**Roast Beef & Cheddar Hoagie**
Slow Roasted Beef, Cheddar Cheese, Grilled Onions, Piquillo Peppers, Lettuce, Tomato, and Horseradish Mayonnaise on a Freshly Baked Hoagie Roll

## SALAD LUNCH ENTREES
Plated Salad Entrees include first course of Seasonal Melon and Berry Cup, Artisan Rolls with Butter and Coffee and Iced Tea Service And Chef Choice of Dessert

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$28</td>
</tr>
</tbody>
</table>

### Select One

**Southwest Cobb Salad**
Choice of Grilled Chicken or Salmon
Chopped Romaine, Charred Corn, Black Beans, Roasted Red Peppers, and Fresh Cilantro
Chipotle Ranch Dressing

**Classic Caesar Salad**
Choice of Grilled Chicken or Salmon
Hearts of Romaine, Radicchio, Shaved Parmesan, Garlic Herb Croutons and Fried Capers with House Made Caesar Dressing

**The Galt House Salad**
Choice of Grilled Chicken or Salmon
Mixed Greens, Marinated Cucumber, Grilled Red Onions, Tomatoes, Roasted Red Peppers & Marinated Feta Cheese Green Goddess Dressing

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RECEPTION HORS D'OEUVRES

Each hors d’oeuvre selection priced per 25 pieces

Grilled Shrimp Skewer, Garlic, Ginger and Sweet Chili Sauce $250
Chicken and Waffles, Buttermilk Fried Chicken on Mini Waffles, Warm Maple Syrup $150
Crab and Sweet Corn Fritter, Saffron Sauce $225
Mini Hamburger Sliders, Toasted Brioche, Remoulade, Cheddar Cheese, Tomato and Pickle $150
Marinated Shrimp Ceviche, Avocado, Tomato and Lime $225
Grilled Chicken Satays, Sweet Chili Sauce, Soy and Shaved Scallions $150
Mini Quiche, Smoked Bacon and Shaved Pecorino $250
Hand Pulled Chicken Mole, on Skillet Cornbread, Cotija Cheese and Toasted Pepitas $150
Beef Empanadas, Guacamole, Tomato and Cilantro $225
Shrimp Cocktail, Succulent Poached Shrimp, Cocktail Sauce and Grilled Lemons $250
Vegetable Spring Rolls, Plum Sauce, Toasted Sesame Seeds and Scallions $150
Mini Grilled Cheese Sandwiches, Dried Fig Jam $150
Chilled Gazpacho Shooters, Avocado and Whipped Crème Fraiche $150
Roasted Garlic Hummus Canapés, Fried Chick Peas and Smoked Paprika $200
Caprese Skewers, Local Tomatoes, Mozzarella, Basil and Balsamico $200
Tomato Jam Crostini, Herbed Goat Cheese and Fennel $200
Parmesan and Pink Peppercorn Churros, Olive Oil and Fried Sage $200
Bruschetta, Local Tomatoes, Roasted Garlic and Tom Basil on Toasted Crostini $200

Butler Passed Hors D’oeuvres

Spicy Tuna Tartare Wonton Cones, Wasabi Tobiko, Bonito Flakes, Daikon Sprouts $225
Seared Strip Steak, on Toasted Crostini with Yuzu Butter, Hoisin and Sesame $225
Herb Blini Salmon Gravi lax, Whipped Crème Fraiche and Dill $225
Bacon Wrapped Scallops, Red Onion Marmalade and Fried Parsley $225
Lobster Arancini, Roasted Garlic Aioli and Lemon $225
Shaved Prosciutto Crostini, Fresh Mozzarella, Basil and Aged Balsamic $225
Shaved Prosciutto Crostini, Fresh Mozzarella, Basil and Aged Balsamic $225
Vegetable Crudité Cups, Roasted Red Pepper Hummus or House made Green Goddess $225
Smoked Salmon, Bagel Crostini, Whipped Cream Cheese and Chives $250
Beef Tartare, Herb Crostini, Fried Capers, Lemon and Garlic Aioli $250

Butler Attendant $100

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## RECEPTION SHOWCASE DISPLAYS

<table>
<thead>
<tr>
<th>Display</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>International Cheese Display</strong></td>
<td>Import and Domestic Cheeses, Fresh and Dried Fruits, Local Honey, Crackers and Toasted Baguettes</td>
<td>$500</td>
</tr>
<tr>
<td><strong>Antipasto Display</strong></td>
<td>Selection of Cured Italian Meats, Artisanal Cheeses, Marinated Olives, Pepperoncini, Roasted Peppers and Grilled Vegetables, Toasted Baguettes and Grissini</td>
<td>$600</td>
</tr>
<tr>
<td><strong>Vegetable Crudités Display</strong></td>
<td>Seasonal Raw Vegetables, Roasted Red Pepper Hummus, Buttermilk Ranch &amp; Green Goddess Dressings</td>
<td>$400</td>
</tr>
<tr>
<td><strong>Farmers Market Vegetable Display</strong></td>
<td>Marinated, Grilled and Roasted Vegetables, Aged Balsamic &amp; Fresh Herbs</td>
<td>$500</td>
</tr>
<tr>
<td><strong>Fruit, Melon and Berry Display</strong></td>
<td>Seasonal Fruits with Greek Yogurt Fondue and Local Amber Honey</td>
<td>$400</td>
</tr>
</tbody>
</table>

## CARVING STATIONS

All Carving Stations are served with Warm Cocktail Rolls

<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bone in Turkey Breast</strong></td>
<td>Slow Roasted to Perfection, Sage and Black Pepper Aioli (serves approx. 35 guests)</td>
<td>$250</td>
</tr>
<tr>
<td><strong>Drunken Pork Loin</strong></td>
<td>Bourbon Glazed with Apple and Cipollini Onion Marmalade (serves approx. 25 guests)</td>
<td>$225</td>
</tr>
<tr>
<td><strong>Beef Tenderloin</strong></td>
<td>Herb &amp; Garlic Encrusted (serves approx. 15 guests)</td>
<td>$325</td>
</tr>
<tr>
<td><strong>Prime Rib of Beef</strong></td>
<td>Natural Au Jus, Horseradish Cream (serves approx. 40 guests)</td>
<td>$400</td>
</tr>
<tr>
<td><strong>Jack Daniels Glazed Ham</strong></td>
<td>Grilled Pineapple Relish (serves approx. 40 guests)</td>
<td>$300</td>
</tr>
<tr>
<td><strong>Smoked Beef Brisket</strong></td>
<td>House BBQ Sauce and Tobacco Onions (serves approx. 30 guests)</td>
<td>$300</td>
</tr>
<tr>
<td><strong>Black Angus New York Strip Loin</strong></td>
<td>Cabernet Jus (serves approx. 40 guests)</td>
<td>$475</td>
</tr>
</tbody>
</table>

Chef Attendant required for each Carving Station. Attendant @ $100 each

One station recommended for every 150 guests.

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.
Minimum of 25 Guests. Priced per person based on attendance for one hour of service.

<table>
<thead>
<tr>
<th>Stations</th>
<th>Description</th>
<th>Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken and Waffle Station</strong></td>
<td>Buttermilk Fried Chicken and Belgium Waffles, Warm Maple Syrup, Cinnamon Chantilly Cream</td>
<td>$16</td>
</tr>
<tr>
<td><strong>Louisville Hot Brown Station</strong></td>
<td>Open faced Bread layered with Turkey, Ham, Bacon, Tomato and Mushrooms, Smothered in Mornay Sauce</td>
<td>$16</td>
</tr>
<tr>
<td><strong>Fajita Station</strong></td>
<td>Carne Asada and Pollo, Roasted Vegetables, presented with Flour and Corn Tortillas, Cheddar Cheese, Jalapenos, Lettuce, Scallions &amp; Olives</td>
<td>$16</td>
</tr>
<tr>
<td><strong>Fajita Station</strong></td>
<td>Carne Asada and Pollo, Roasted Vegetables, presented with Flour and Corn Tortillas</td>
<td>$18</td>
</tr>
<tr>
<td><strong>Bayou Station</strong></td>
<td>Succulent Creole Shrimp, Bacon Lardons &amp; Green Onions, Stone Ground Smoked Cheddar Grits</td>
<td>$18</td>
</tr>
<tr>
<td><strong>Slider Station</strong></td>
<td>Choice of Two Petite Gourmet Sandwiches served with Homemade Parmesan and Cracked Pepper Potato Chips</td>
<td>$16</td>
</tr>
<tr>
<td></td>
<td>Grilled Angus Beef, Caramelized Onion and Swiss on Sesame Brioche</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Marinated and Roasted Portobello Mushroom, Fontina Cheese and Red Pepper Spread on Toasted Brioche</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Turkey Burger, Grilled Pineapple, Swiss Ponzu Mayonnaise and Scallions on a Hawaiian Roll</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tomato Bruschetta, Mozzarella, Aged Balsamic and Basil Aioli on Herb Brioche</td>
<td></td>
</tr>
<tr>
<td><strong>Sweet Sensation</strong></td>
<td>An Array of Miniature Cupcakes, S'more Verrines of Graham Cracker, Mallow &amp; Chocolate, Banana Pudding, Cocoa Nib &amp; Whipped Cream</td>
<td>$16</td>
</tr>
<tr>
<td><strong>Classic Dessert Display</strong></td>
<td>Chef’s Bountiful Display of Assorted Cakes, Pies and Tasty Seasonal Treats</td>
<td>$18</td>
</tr>
</tbody>
</table>

Stations are designed as small plate enhancements to other hors d’oeuvres displays and stations,
Stations are not intended as a stand-alone meal. A minimum of three stations are required.

Chef Attendant required for each Action Station. One station recommended for every 150 guests.
Attendant @ $100 each

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ACTION STATIONS

Minimum of 25 Guests. Priced per person based on attendance for one hour of service.

Caesar Salad Action Station
Hearts of Romaine, Garlic Herb Croutons, Shaved Parmigiano-Reggiano Cheese and Fried Capers
tossed to order with Classic Caesar Dressing
$12

Pasta Action Station
Choice of Two Pastas and Two Sauces
Cheese Stuffed Tortellini, Penne Pasta, Linguine, Strozzapretti or Whole Wheat Penne
Marinara, Spicy Arrabiata, Tuscan Pesto or Alfredo Sauce
Sautéed by chef with choice of Roasted Garlic, Mushrooms, Peppers, Pine Nuts,
Freshly Grated Parmesan or Asiago Cheese, Accompanied with Herb Focaccia
$16

Enhancements
Add Italian Meatballs $5 per person
Add Grilled Chicken $4 per person
Add Succulent Shrimp $6 per person

Stations are designed as small plate enhancements to other stations, hors d’oeuvres and displays.
Stations are not intended as a standalone meal. A minimum of three stations are required.
Chef Attendant required for each Action Station. One station recommended for every 150 guests.
Attendant @ $100 each

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STEAK HOUSE BUFFET

Select Two Entrees:
- Heavy Seared Strip Loin, Armagnac Peppercorn
- Pan Roasted Pork Tenderloin, Cognac Grain Mustard
- Peppercom Rubbed Hanger Steak, Red Wine Bordelaise
- Grilled Black Angus Sirloin, Argentinean Chimichurri
- Marinated Leg of Lamb, Mint Raita
- Herb Crusted Beef Tenderloin, Horseradish Cream (Add $12)
- Portobello Vegetable Napoleon, Grilled Zucchini, Red Pepper and Roasted Tomato Sauce

Select One Salad
- The Wedge
  Iceberg Lettuce, Chopped Bacon, Diced Tomatoes, Bleu Cheese, Green Goddess Dressing
- Baby Kale and Arugula
  Buratta Cheese, Marinated Local Tomatoes, Little Beets, Herb Balsamic Vinaigrette

Select Three Accompaniments:
- Mushrooms roasted with Shishito Peppers and Garlic
- Broccoli with Sundried Chilies
- Baby Spinach, Roasted Garlic, Tuscan Olive Oil
- Macaroni & Cheese, Marinated Local Tomatoes, Little Beets, Herb Balsamic Vinaigrette
- Buttermilk Potato Puree with Herb Butter
- Steak Cut Fries, Truffle Salt
- Rosemary Roasted Fingerling Potatoes
- Artisan Rolls with Butter
- Chef's Selection of Assorted Desserts
- Fresh Brewed Iced Tea and Coffee, Regular and Decaffeinated

Enhance your Menu for an Additional $5 per person per item
- Marinated Leg of Lamb, Mint Raita
- Herb Crusted Beef Tenderloin, Horseradish Cream (Add $12)

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MEDITERRANEAN BUFFET

Select Two Entrees:
- Pan Roasted Halibut, Tomato & Kalamata Tapenade, Torn Oregano
- Za'atar Blackened Chicken Breast, Fennel-Citrus Green Tahini Aleppo
- Pepper Crusted Strip Loin, Pearl Onions, Caper Pesto
- Grilled Salmon, Mouhamara Sauce and Pomegranate
- Roasted Vegetable Moussaka, Feta Cheese and Fresh Herbs

Select One Salad
- Toasted Grain and Vegetable
  Faro, Quinoa, Arugula, Roasted Field Vegetables, Lemon–Thyme Vinaigrette
- Field Greens
  Shaved Artichokes, Grape Tomatoes, Fennel Citrus, Honey Champagne Vinaigrette

Select Three Accompaniments:
- Salt Roasted Fingerling Potatoes, Crème Fraiche and Dill
- Baked Soft Polenta, Roma Tomatoes, Fresh Herbs and Feta
- Potato Puree, Parmesan Cheese and Olive Oil
- Tri Color Cauliflower, Toasted Pine Nuts, Lemon and Herbs
- Roasted Ratatouille Vegetables, Fresh Herbs and Greek Olive Oil
- Tomato Braised Eggplant, Potatoes, Lemon and Harissa
- Sauteed Rapini, Roasted Garlic and Chili Flakes
- Artisan Rolls with Butter
- Chef's Selection of Assorted Desserts
- Fresh Brewed Iced Tea and Coffee, Regular and Decaffeinated

Enhance your Menu for an Additional $5 per person per item
- Kefta Kabob, Beef and Lamb, Mint Yogurt and Sumac
- Braised Chicken, Tomato, Currents, Capers and Smoked Almonds

Minimum of 25 Guests. Priced per person based on 1.5 hour of service.
### ITALIAN BUFFET

**Select Two Entrees:**
- Braised Short Ribs, Cabernet Jus and Pine Nut Gremolata
- Parmesan Crusted Chicken Breast, Trebbiano Wine, Cipollini Onions
- Pan Roasted Rock Fish, Fennel, Olive and Charred Tomato Fondue
- Lasagna Al Forno, Bolognese, Béchamel, Ricotta & Tomato
- Herb Marinated and Pan Roasted Chicken, Natural Jus with Nduja Bean & Corn Salad
- **Vegetarian Option:** Eggplant Parmesan, layered with Roasted Tomato Sauce

**Select One Salad**
- Caprese Salad
- Local Tomatoes, Fresh Mozzarella, Tom Basil, Aged Balsamic, Virgin Olive Oil, and Sea Salt
- Baby Kale and Arugula
- Buratta Cheese, Marinated Local tomatoes, Little Beets Balsamic Vinaigrette

**Select Three Accompaniments:**
- Rapini, Roasted Garlic, Lemon and Chili Flakes
- Tri-color Cauliflower, Toasted Pine Nuts, Olive Oil & Fresh Herbs
- Eggplant Caponata, Fried Capers and Preserved Lemon
- Spaghettini Checca, Olive Oil and Tom Basil
- Baked Pecorino Polenta, Roasted Tomatoes and Fresh Herbs
- Roasted Fingerling Potato, Olive Oil, Parmesan, Fried Rosemary
- Roasted Garlic Whipped Potatoes, Herb Butter and Asiago
- Caramelized Brussels sprouts, Aged Balsamic and Pomegranate

**Garlic Bread Sticks**
- Chef's Selection of Assorted Desserts
- Fresh Brewed Iced Tea and Coffee, Regular and Decaffeinated
  - $57

**Enhance your Menu for an Additional $5 per person per item**
- Grilled Strip Loin, Shaved Artichoke and Roasted Red Pepper Sauce
- House made Beef, Veal & Pork Meatballs, Pasta and Herb Marinara

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### LATIN BUFFET

**Select Two Entrees:**
- Mojo Roasted Chicken Breast, Red Onion Safrito, Cilantro Crème
- Cuban Coffee Rubbed Hanger Steak, with Charred Tomato & Queso Cotija
- Pan Roasted Wild Salmon, Tropical Fruit Relish and Three Herb Chimichurri
- Chicken Mole, Oaxacan-style Mole Sauce with Toasted Pepita and Sesame Seeds

**Select One Salad**
- Southwest Salad
- Mixed Greens, Fire Roasted Tomato, Corn & Black Bean Relish
- Spicy Cilantro Ranch Dressing
- Caesar Salad
- Romaine, Corn Bread Croutons, Parmesan & Cracked Black Pepper Chipotle Caesar Dressing

**Select Three Accompaniments:**
- Congriz, Cuban-style Black Beans and Rice
- Home-Style Yucca and Potato Fries, Mojo Grilled Onions
- Grilled Chayote Squash, Pepitas and Lime
- Mexican Fried Rice prepared with Chorizo, Green Onion And Roasted Poblano Peppers
- Stewed Black Beans, Queso Créme
- Grilled Corn, Tajin Mayonnaise, Queso, and Green Onions
- Agave Caramelized Root Vegetables, Sweet Pepper & Hatch Chili Oil
- Cabbage Slaw, Cilantro-Buttermilk Dressing, with Pepitas, and Queso Fresco

- Soft Flour Tortillas
- Chef’s Choice of Assorted Desserts

- Freshly Brewed Iced Tea and Coffee, regular and Decaffeinated
  - $58

**Enhance your Menu for an Additional $5 per person per item**
- Seared Snapper, Toasted Hazelnut Picada
- Adobo Roasted Pork Loin, Salsa Verde and Charred Corn

---

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BBQ BUFFET

Select Two Entrees:
- Shaved Brisket, House BBQ Sauce and Carolina Slaw
- Char Grilled Marinated Chicken Quarters
- Hand Pulled Smoked Pork, Plum Sauce and BBQ Puffs
- Peppercom Salmon, Maple BBQ & Crispy Shallots
- Smoked Meatloaf, Sweet & Spicy with Tobacco Onions

Select One Salad
- Ancient Grain Risotto, Field Vegetables, Butternut Squash, Fresh Parmesan
- Wedge Salad
- Iceberg Lettuce, Bacon, Tomatoes, Bleu Cheese
- Green Goddess Dressing
- Chopped Vegetable Salad
- Grilled Corn, Carrots, Celery, Marinated Red Onions
- Green Beans, Grilled Radicchio and Tomatoes
- Cherry Vinaigrette

Select Three Accompaniments:
- Southern-Style Potato Salad, Stone Mustard and Piquillo
- Crispy Brussels Sprouts, Bacon & Balsamic
- Molasses Baked Beans
- Macaroni & Cheese, Roasted Poblanos and Pepper Jack
- Collard Greens, Cipollini Onions and Smoked Bacon
- Mashed Potatoes, Brown Butter Gravy
- Green Bean Casserole, Corn Bread and Chives
- Grilled Corn on the Cob (seasonal)

Enhance your Menu for an Additional $5 per person per item
- BBQ Back Ribs, Kentucky Bourbon BBQ Sauce
- Slow Roasted Short Ribs, Ancho Chili and Green Onions

SOUTHERN BUFFET

Select Two Entrees:
- Honey Stung Fried Chicken, Pecans & Green Onions
- Hand Pulled Chicken Pot Pie, Truffles and Parsley
- “Smothered” Pork Chops with Caramelized Onion Gravy and Forest Mushrooms
- Chicken Fried Steak, Pepper Gravy & Onion Marmalade

Select One Salad
- Garden Vegetable Quiche, Roasted Red Pepper, Kale and Marinated Feta
- Field Greens
- Shaved Artichokes, Grape Tomatoes, Fennel, and Honey
- Light Citrus Vinaigrette
- Cobb Salad
- Chopped Romaine, Bacon, Cheddar Cheese, Chopped Egg, Diced Tomato
- Herb Buttermilk Ranch Dressing

Select Three Accompaniments:
- “Hoppin John”, Smoked Bacon and Rice
- Scalloped Corn, Corn Bread Crust and Herb Butter
- Stewed Greens, Vidalia Onions and Ham Hock
- Buttermilk Mashed Potatoes, Cracked Pepper
- Mac & Cheese, Toasted Bread Crumbs & Parmesan
- Glazed Carrots, Caramelized Onions & Maple Syrup
- Candies Yams, Crystalized Ginger & Cinnamon

Enhance your Menu for an Additional $5 per person per item
- Warm Yeast Rolls with Butter
- Chef’s Selection of Assorted Desserts
- Fresh Brewed Iced Tea and Coffee, Regular and Decaffeinated

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PLATED DINNER

Plated Entrees includes Chef's Selection of Side Accompaniments and Fresh Baked Artisan Rolls with Butter, Coffee and Iced Tea Service.

Salads

**Salads (included in menu price)**
- **Chopped Vegetable Salad**
  Shaved Parmesan, Frisée, Sherry, Extra Virgin Olive Oil
- **Field Greens**
  Shaved Artichokes, Fennel, Citrus, Grape Tomatoes, Honey Champagne Vinaigrette
- **Composed Wedge**
  Iceberg Lettuce, Radish, Grape Tomato, Bacon, Bleu Cheese, Goddess Dressing

Enhancement additional $3 per person
- **Melon Salad**
  Arugula, Prosciutto, Burrata Cheese, Shaved Fennel, Lemon Verbena
- **Local Tomato Salad**
  Marinated Burrata, Pickled Red Onion, Shaved Artichoke, Aged Balsamic and Olive Oil
- **Grilled Asparagus Salad**
  Frisée, Toasted Pine Nuts, Pecorino, Sundried Cherries, Lemon Aioli

Entrées

- **Braised Short Ribs, Whipped Sweet Potatoes, Velvet Chili Sauce, Root Vegetables and Scallions** $48
- **Grilled Striploin, Celery Root Puree, Pistachio Gremolata, Rainbow Chard and Shallots** $52
- **Peppercom Crusted Tenderloin, Buttermilk Mashed Potatoes, Asparagus, Tomato Chutney and Bordelaise** $62
- **Pan Roasted Halibut, Shaved Fennel, Castelvetrano Olives, Eggplant Caponata, Charred Tomato Fondue** $60
- **Grilled Salmon, Creamy Corn Polenta, Grilled Barbeque Onion, Asparagus, Tomato Chutney and Chive Oil** $55
- **Pan Roasted Chicken Breast, Charred Corn Tamale, Green Mole Sauce, Jicama and Queso** $48
- **Marinated Amish Chicken, Tabbouleh-style Wild Rice, Currants, Citrus Bok Choy, Chermoula, and Charred Lemons** $49
- **Seared Pork Chop, Forbidden Rice, Dried Cherry, Wilted Escarole, Prosciutto, and Apple Butter** $52

Split entrees are available (limited to 2 entrees) for a minimum of 40 guests. Both entrees will be charged at the same rate, whichever selection is higher.

Dual Entrees

- **Peppercorn Crusted Beef Tenderloin and Grilled Shrimp**, Buttermilk Whipped Potatoes, Asparagus and Tomato Chutney $67
- **Pan Roasted Halibut and Seared Amish Chicken Breast**, Toasted Couscous, Eggplant Caponata, and Charred Tomato Fondue $67
- **Blackened Salmon with Shrimp & Grits**, Charred Green Tomato Chow and Tobacco Onions $68
- **Deconstructed Paella**, Seared Halibut, Clam, Lobster Nage, and Short Grain Rice $65
- **Grilled Beef Filet paired with Seared Chicken Breast**, Buttermilk Whipped Potatoes, Haricot Verts, and Red Wine Sauce $65

Desserts

**Desserts (included in menu price)**
- **Italian Cream Cake**, Espresso
- **Chocolate Cheesecake**, Strawberries and Chantilly
- **Raspberry Swirl Cheesecake**, Raspberry Coulis
- **Velvet Mousse**, Coco Coffee Bean & White Chocolate
- **Derby Pie**, Caramel Sauce and Whipped Cream

Dessert Enhancement $2.00 additional per person
- **Chocolate Tart**, Seasonal Berries and Chantilly
- **Red Velvet Shotgun**, Cream Cheese and Mint
- **Triple Chocolate Cake**, Brandy Infused Strawberries
- **Pre-Set Selection of 2 House Desserts Alternating**

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.
Minimum of 30 guests is required for package bars.

<table>
<thead>
<tr>
<th>Host Package Bar</th>
<th>Unlimited Consumption of Cocktails, Wines, Domestic Beer, Import Beer and Soft Drinks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Signature Brands</td>
<td></td>
</tr>
<tr>
<td>First Hour</td>
<td>$18 per person</td>
</tr>
<tr>
<td>Each Additional Hour or part thereof</td>
<td>$12 per person</td>
</tr>
<tr>
<td>Deluxe Brands</td>
<td></td>
</tr>
<tr>
<td>First Hour</td>
<td>$20 per person</td>
</tr>
<tr>
<td>Each Additional Hour or part thereof</td>
<td>$14 per person</td>
</tr>
<tr>
<td>Premium Brands</td>
<td></td>
</tr>
<tr>
<td>First Hour</td>
<td>$22 per person</td>
</tr>
<tr>
<td>Each Additional Hour or part thereof</td>
<td>$16 per person</td>
</tr>
<tr>
<td>Host Beer &amp; Wine Package Bar</td>
<td>Unlimited Consumption of Signature Wine, Domestic Beer, Import Beer and Soft Drinks</td>
</tr>
<tr>
<td>First Hour</td>
<td>$15 per person</td>
</tr>
<tr>
<td>Each Additional Hour or part thereof</td>
<td>$10 per person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Host Consumption Bar</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Signature Cocktail</td>
<td>$7.50 per drink</td>
</tr>
<tr>
<td>Deluxe Cocktail</td>
<td>$8.50 per drink</td>
</tr>
<tr>
<td>Premium Cocktail</td>
<td>$9.50 per drink</td>
</tr>
<tr>
<td>Cordials</td>
<td>$12.00 per drink</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5.50 each</td>
</tr>
<tr>
<td>Import Beer</td>
<td>$6.50 each</td>
</tr>
<tr>
<td>Local Craft Beer</td>
<td>$8.00 each</td>
</tr>
<tr>
<td>House Wine</td>
<td>$7.50 per glass</td>
</tr>
<tr>
<td>Deluxe Wine</td>
<td>$35.00 per bottle</td>
</tr>
<tr>
<td>Deluxe Wine</td>
<td>$10.50 per glass</td>
</tr>
<tr>
<td>Deluxe Wine</td>
<td>$50.00 per bottle</td>
</tr>
<tr>
<td>Soft Drink</td>
<td>$4.00 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$4.00 each</td>
</tr>
</tbody>
</table>

We proudly serve the following brands...

**Signature Bar**
- Bourbon: Evan Williams
- Scotch: Dewar’s White Label
- Gin: Bombay
- Rum: Bacardi
- Vodka: Deep Eddy
- Tequila: Jose Cuervo

**Deluxe Bar**
- Larceny
- Johnny Walker Red
- Beefeater
- Mount Gay
- Absolute
- 1800

**Premium Bar**
- Woodford Reserve
- Chivas Regal
- Bombay Sapphire
- Appleton Estate
- Grey Goose
- Patron Silver

**Local Craft Beer**
- West Sixth IPA
- West Sixth Amber Ale
- West Sixth Lemongrass
- West Sixth American Wheat
- West Sixth Half bite IPA

**Import Beer**
- Corona Extra
- Heineken
- Sam Adams Boson Lager

**House/Premium Wine**
- Chardonnay
- Pinot Grigio
- Moscato
- Merlot
- Cabernet Sauvignon
- Pinot Noir

**Bartender**
- First four hour period: $150 each
- Each additional hour or part thereof: $50 each

**Cashier**
- $25 each / per hour
- Minimum of 4 hours

Each Host Bar serves 75 people. One Cashier per 75 people required.

Each Cash Bar serves 100 people. One Cashier per 100 people required.

Chef’s Choice - Vegan - Gluten Free

All prices are subject to taxable 24% service charge and 6% sales tax. Prices subject to change due to market conditions.