



# Bayou Bluegrass Catering

## Full Menu

### Hot Hors d'oeuvres:

(\*denotes items that can be butler passed)

**\*Artichoke & Goat Cheese Croquets**

Artichoke Dip with house-made crudité

**\*Asparagus Roll-ups**

**\*Bacon Wrapped Shrimp or Scallops**

**\*Baked Brie en Croûte**

**\*Big Kahuna Party Rolls** – Honey Glazed Ham or Pulled Pork on Hawaiian Sweet Roll

**\*Bite Size Mini Pizzas**

**\*Bleu Cheese Tartlet** with artichoke hearts, bleu cheese, & pine nuts baked in a pastry shell

**Breaded Chicken Tenders** served with assorted dipping sauces

**BBQ Chicken Wings**

**Buffalo Chicken Wings** prepared as hot as you like and served with a cool side of blue cheese or ranch and celery sticks

**\*Buffalo Fried Oysters**

**\*Butterfly Fried Gulf Shrimp**

**\*Cheddar Sausage Balls**

**\*Cheeseburger or Hamburger Sliders**

**\*Coconut Shrimp** with mango sauce

**\*Crab Cakes with remoulade sauce**

**Creole Crab Dip** served with house made tortilla chips and crudité

**\*Delightful Dates** (bacon wrapped)

**\*Fried Alligator Bites** with voo doo sauce

**\*Fried Catfish Strips** with tartar sauce

**\*Italian Bruschetta**

**\*Mini Assorted Quiche** – made with a variety of cheeses, vegetables, and meats

**\*Mini Chicken & Waffles**

**\*Mini Kentucky Hot Browns**

**\*Mini Muffalettas** with ham, salami, provolone and Swiss cheese on sourdough buns topped with olive dressing

**\*Mini Reuben's**

**Miniature Chicken Quesadillas** with sautéed peppers and onions served with sour cream, pico de gallo, lettuce, tomato and salsa

**\*Mozzarella Cheese Sticks** with house made marinara

**Party Cups of Jambalaya or Gumbo**

**Party Meatballs-Swedish, Italian, Sicilian, Marinara or Barbecue**

**Party Rolls - Beef Brisket or Pulled Pork**

**Party Rolls - Meatball**

**\*Pecan Crusted Chicken Bites** with honey mustard sauce

**\*Pear, Walnut & Gorgonzola Phyllo Cups**

**\*Petite Cordon Bleu**

**\*Petite Black Bean Cakes** topped with Estella's guacamole

**\*Pulled Pork Hot Cakes** (petite corn cakes topped with pulled pork)

**Pico de Gallo with tortilla chips**

**Potato Skins**

**Shrimp & Crab Dip** served with house made tortilla chips and crudité

**\*Shrimp & Grits Shooters**

**\*Spanakopita** (Greek spinach pies)



# Bayou Bluegrass Catering

## Full Menu

### \*Spicy Shrimp Phyllo Triangles

**Spinach & Artichoke Dip** with toasted pita chips

\***Stuffed Mushrooms** - Sage Sausage or Spinach

\***Twice Baked New Potatoes**

\***Wild Mushroom Phyllo Triangles**

### Cold Hors d'oeuvres:

(\*denotes items that can be butler passed)

**Antipasto Platter** with Italian meats, cheeses and olives

\***Antipasto Skewers**

\***Asian Spoon** – Sweet & Spicy Pork, Shrimp Isabella or Shaved Beef Tenderloin

**Assorted Sausage Platter** with crackers and spicy mustard

**Bluegrass Chutney Cream Cheese Dip** with assorted crackers

\***Caprese Skewers**

\***Chicken Salad Stuffed Phyllo Cups**

\***Creole BBQ Shrimp**

\***Crostini** - Wild Mushroom, Country Ham, Caprese, or Smoked Duck with Cherry Glaze

\***Country Ham & Biscuits**

\***Deviled Eggs**

\***Gourmet Deviled Eggs** topped with caviar

**Fruit & Cheese Tray** with crackers

**Fruit & Veggie Tray** with assorted dips

**Fruit Display** with marshmallow cream cheese dip

**Fresh Fruit Skewers** with marshmallow cream cheese dip

### \*Globe Grapes

**Guacamole** served with house made tortilla chips

\***Honey Cream Cheese stuffed Strawberries**

**Hummus** served with celery, carrots and pita bread

**Kentucky Beer Cheese Tray** with carrots, celery, pretzels and crackers

**Kentucky Caviar** (bean salsa) with house made tortilla chips

\***Mango Soup Shooters**

\***Marinated & Grilled Veggie Skewers**

\***Mexican Spirals** (flour Tortillas with spicy black bean spread & jalapeno cheese)

\***Party Rolls** - Cajun Fried Turkey, Beef Tenderloin with Caramelized Onions, Sweet & Spicy Smoked Pork Loin, Honey Glazed Ham or Roast Beef

\***Petite Sandwiches** - Pimento Cheese, Chicken Salad, Ham Salad, or Benedictine

\***Shrimp Cocktail** with Lemons

\***Shrimp Gazpacho or Cocktail Shooters**

**Spinach & Artichoke Dip** with toasted pita chips

**South of the Border Dip** layered with black bean spread, guacamole, pico de gallo and served with house made tortilla chips

**Sundried Tomato, Pesto and Cream Cheese Terrine** with toasted pita chips

\***Tortellini Skewers**

\***Tuna Lollipops** drizzled in avocado and Asian sauce



# Bayou Bluegrass Catering

## Full Menu

### Reception Stations:

**Mashed Potato Bar** with assorted toppings

**Baked Potato Bar** with assorted toppings

**Pasta Station** (*chef cooked to order*) with Assorted Pasta, Alfredo Sauce, Marinara Sauce, Vegetables and Cheeses.

*\*\*May add chicken or shrimp*

**Raw Oyster Bar** (*chef attended*) with cocktail sauce, lemons, and crackers

**Smoked Salmon Display** with cream cheese, capers, onions, and crostini

**Three Tier Fruit, Veggie, and Cheese Display** with assorted dips and crackers

**Upgraded Fruit, Veggie, and Cheese Display with Spinach & Artichoke Dip, Kentucky Beer Cheese and Ranch Dip** served with toasted pita chips, crudités, celery and carrots

### Carving Stations:

(All chef carved to order and served with Dinner Rolls)

**Cajun Fried Turkey** with creole mayonnaise

**Farm Raised, Whole Roasted Pig Display** with homemade bbq sauce, buns & sliced rolls, pickles and onions

**Herb Roasted Beef Top Round**

**Honey Glazed Ham**

**Roasted or Herb Encrusted Prime Rib** with whipped horseradish and henry baines

**Roasted Beef Tenderloin** with whipped horseradish and henry baines

**Roasted Beef** with whipped horseradish and henry baines

**Roasted Pork** with fruit chutney

**Smoked Sweet & Spicy Rubbed Pork Loin** with fruit chutney

**Smoked Turkey** with cranberry compote

**Traditional Baked Turkey**

**Whole Beef Steamship Round** with whipped horseradish and henry baines



# Bayou Bluegrass Catering

## Full Menu

### Salads:

*Homemade Dressing Choices: Ranch, Italian, Feta Cheese Vinaigrette, Warm Bacon Vinaigrette, Caesar, Bourbon Citrus Vinaigrette, Raspberry Vinaigrette, Thousand Island, Balsamic Vinaigrette, Lime Poppyseed Dressing, Bleu Cheese*

**Baby Leaf Spinach Salad** topped with mushrooms and red onion in warm bacon vinaigrette

**Baby Mixed Greens Salad** topped with poached pears, raspberries and toasted pecans served with raspberry vinaigrette

**Bayou Bluegrass Salad** with bibb lettuce, goat cheese, toasted walnuts, berries and citrus sections served with bourbon citrus vinaigrette or lime poppy seed dressing

**Broccoli, Apple, Bacon Raisin Salad**

**\*Caesar Salad** with house made croutons

**Caprese Salad** with tomato, mozzarella and basil drizzled with balsamic glaze

**Cole Slaw**

**Fresh Fruit Salad**

**Greek Salad** with tomatoes, olives and feta cheese

**\*Mixed Greens House Salad**

**Roasted Red Skin Potato Salad**

**\*Salad Station** offering an assortment of lettuce, spinach, toppings and dressings

**Seashell Pasta Salad**

**Seven Layer Salad**

**Spinach Salad** topped topped with mushrooms, red onion, shredded cheddar cheese and hard boiled eggs

**Sweet Spring Salad** topped with fresh berries, mandarin oranges, caramelized almonds

**Summertime Bowtie Pasta Salad**

**Spring Mix Salad** topped with dried cranberries, candied pecans, bacon, and gorgonzola served with cranberry vinaigrette

**Tomato, Onion, & Cucumber Salad**

**Waldorf Salad**

**Wedge or Iceberg Salad** with bacon and bleu cheese crumbles

*\*denotes that Shrimp, Grilled Chicken or Lump Crab Meat may be added*

### Soups:

**Cheesy Potato Soup**

**Chicken Noodle Soup**

**French Onion Soup**

**Gazpacho** (shrimp or veggie)

**Kentucky Burgoo**

**Lentil Soup**

**Lobster Bisque**

**Pumpkin & Wild Rice Soup**

**Tomato, Basil and Parmesan Soup**

**Turkey Noodle Soup**

**Vegetable Soup**



# Bayou Bluegrass Catering

## Full Menu

### Buffet and Plated Entrée Selections:

*(Steaks can be served with Sautéed Mushrooms, Herb Butter, Henry Baines, Horsey Sauce, Au Ju, or Merlot Sauce)*

#### **Bacon Wrapped Filet Mignon**

**Beef Medallions** served on herbed goat cheese baguette rounds. Topped with sautéed spinach & vegetable threads

#### **Marinated & Grilled 7oz. Filet, Ribeye or New York Strip Steak**

**Marinated & Grilled Flank Steak** with chimichurri sauce

**Prime Rib** – Herb Encrusted, Cajun Smoked or Roasted

**Stuffed Flank Roulade** with merlot sauce

#### **St. Louis Style Barbeque Ribs**

**Sliced, Slow Roasted Beef** in mushroom gravy or red wine sauce

#### **Smoked Barbeque Beef Brisket**

**Sautéed Beef Tenderloin Tips** with pearl onions and herbs in mushroom sauce

#### **BBQ Chicken**

#### **Blackened Chicken Breast**

**Chicken Chardonnay** lightly breaded and topped with mushroom chardonnay cream sauce

#### **Chicken Cordon Bluegrass**

**Estella' Cajun Chicken or Shrimp Pasta** with Cajun sausage

**Estella's Grilled Chicken and Veggie Pasta**

**Creamy Pasta with Beef Tips & Bleu Cheese**

**Demi-Glaze Chicken** with red bell peppers & asparagus

**Chicken Florentine** topped or stuffed with sautéed spinach, red bell pepper, and shallots

#### **Southern Fried Chicken**

#### **Fried Chicken Tenders**

**Herb Panko Encrusted Chicken** with lemon garlic sauce

**Chicken Isabella** – topped or stuffed with sun-dried tomato, pine nuts, basil, and feta cheese

#### **Lemon Buerre Blanc Chicken**

#### **Marinated & Grilled Chicken Breast**

**Chicken Marengo** with tomatoes, black olives and bell peppers

#### **Chicken Pot Pie**

#### **Pulled Barbeque Chicken**

**Cajun Fried Turkey** with creole mayonnaise

#### **Barbeque Pork Chops**

#### **Bourbon Maple Glazed Pork Chops**

#### **Honey Glazed Ham**

#### **Pulled Pork Barbecue**

**Sweet & Spicy Rubbed Smoked Pork Loin** with fruit chutney

**Fried Catfish** with tartar sauce, cocktail sauce, and lemon wedges

**Baked Cod** lightly breaded with tomato coulis

#### **Baked or Blackened Tilapia**

**Baked Crab Cake** with remoulade sauce

**Steamed Crab Legs or Lobster Tail** with drawn butter

**Boiled Crawfish or Shrimp Cajun Style** with corn, red potatoes, and onions

**Grilled or Fried Gulf Shrimp** with cocktail sauce and lemon wedges

#### **Shrimp & Fontina Cheese Grits**



# Bayou Bluegrass Catering

## Full Menu

**Baked Salmon** with lemon buerre blanc sauce  
or tomato coulis

**Bourbon Maple Glazed Salmon**

**Marinated Grilled Salmon** with lemon butter  
caper sauce

**Sea Bass** finished with white wine sauce and  
lemons

**Ma's Meatloaf**

**Eggplant Parmesan**

**Vegetarian Pasta Primavera**

**Creamy Tortellini & Veggie Pasta**

**Stuffed Portabella Mushroom**

### Side Items:

**Dinner Rolls or Assorted Breads**

**Sautéed Asparagus and Red Bell Pepper**

**Steamed Asparagus**

**BBQ Baked Beans**

**Ma's Sweet and Tangy Baked Beans**

**Soup Beans**

**Steamed Broccoli**

**Broccoli & Cheese Casserole**

**Roasted Brussel Sprouts**

**Honey Caramelized Carrots**

**Cheddar Biscuits**

**Collard Greens**

**Chef Estella's Corn Lollipops**

**Corn on the Cob**

**Fresh Creamed Corn**

**Kentucky Corn Pudding**

**Cornbread Dressing & Gravy**

**Cornbread Muffins**

**Sweet Cornbread**

**Couscous**

**Fresh Green Beans** with roasted shallots and  
garlic

**Fried Green Tomatoes**

**Southern Green Beans**

**Cheese Grits**

**Southern Jambalaya**

**Macaroni & Cheese**

**Okra, Tomatoes and Corn**

**Creamed Peas and Mushrooms**

**Sugar Snap Peas and Waffle Carrots**

**Au Gratin Potatoes**

**Baked Potatoes** with assorted toppings

**Mashed Potatoes**

**Garlic Mashed Potatoes**

**Herb Roasted New Potatoes**

**Smashed Red Skin Potatoes**

**Twice Baked Potato**

**Loaded Potato Cakes**

**Sauteed Spinach & Cherry Tomatoes**

**Sweet Potato Casserole**

**French Fries**

**Basmati Rice**

**Lime Cilantro Rice**

**Parslied White Rice** with toasted almonds

**Rice Pilaf**

**Wild & White Confetti Rice**

**Mushroom or Basil Risotto**

**Mushroom Risotto**



# Bayou Bluegrass Catering

## Full Menu

### Roasted Root Vegetables

**Sautéed Summer Squash** with onions, garlic, bread crumbs, and olive oil

**Stuffed Bell Pepper** with rice and veggies

**Marinated & Grilled Vegetables**

**Seasonal Vegetable Medley**

**Vegetarian Pasta Primavera**

**Creamy Tortellini & Veggie Pasta**

**Texas Toast**

**Vegetarian Jambalaya**

### Desserts:

**Apple Pie**

**Assorted Cookies**

**Assorted Cupcakes**

**Baked Alaska**

**Baked Cinnamon Apples** topped with caramel sauce and whipped cream

**Baked Apple Tarts**

**Baked Fruit Cobbler** – Apple, Blackberry, Cherry or Peach

**Blue Ribbon Banana Pudding** (can be done sugar free)

**Carrot Cake**

**Cherry Pie**

**Coconut Cream Pie**

**Cheesecake** – New York Style, Chocolate, Red Velvet, Raspberry Marble

*\*\*May be topped with raspberry sauce, caramel, chocolate, or strawberries*

**Chocolate Lava Cake**

**Chocolate Raspberry Parfait**

**Chocolate Silk Pie**

**Chocolate Torte** (gluten free)

**Derby Pie**

**Double Chocolate Cake**

**German Chocolate Cake**

**Italian Crème Cake**

**Key Lime Pie**

**Louisiana Style Beignets** fried hot and covered in powdered sugar

**New Orleans Bread Pudding** with Kentucky bourbon sauce

**Peach Shortbread** topped with whipped cream

**Peanut Butter Pie**

**Pineapple Upside-down Cake**

**Praline Glazed Chocolate Cake**

**Pumpkin Streusel Pie**

**Red Velvet Cake**

**Southern Pecan Pie**

**Strawberry Bavarian**

**Strawberry Cake**

**Strawberry Shortcake** with whipped cream

**Summer Berry Parfait**

**Tiramisu**

**White Chocolate Raspberry Bread Pudding** with raspberry rum sauce



# Bayou Bluegrass Catering

## Full Menu

### Action Stations/Dessert Bars:

*(Action Stations require Chef Attendant)*

**Banana's Foster Action Station**

**Cherries Jubilee Action Station**

**Make Your Own Sundae Bar** – vanilla ice cream with chocolate sauce, caramel sauce, strawberry syrup, chopped nuts, whipped cream, sprinkles and cherries

### Miniature Desserts:

**Assorted Miniature Desserts**

**Assorted Miniature Cookies**

**Banana Pudding Dessert Cups**

**Beignets**

**Bourbon Balls**

**Chocolate Covered Strawberries** (*plain, bourbon infused, or honey cream cheese stuffed*)

**Chocolate Ganache Bites**

**Chocolate Mousse Dessert Cups**

**Chocolate Tarts**

**Chocolate Strawberry Thumbprint Cookies**

**Cream Puffs dipped in Chocolate**

**Key Lime Pie Dessert Cups**

**Lemon Bars**

**Miniature Cheesecakes**

**Miniature Key Lime Pie**

**Peanut Butter Mousse Dessert Cups**

**Petite Derby Pie**

**Petite Pecan Pie**

**Pretzel Brownies**

**Raspberry Coconut Bars**

**Raspberry Mousse Cups**

**Strawberry Bavarian Dessert Cups**

### Beverages:

**Apple Cider**

**Assorted Sodas**

**Bottled Water**

**Citrus or Cucumber Water**

**Cranberry Spiced Apple Cider**

**House Roast Regular & Decaffeinated Coffee**

**House Roast Coffee Bar** with assorted toppings

**Hot Chocolate**

**Hot Chocolate Bar** with assorted toppings

**Hot Tea Assortment**

**Iced Tea** (sweetened & unsweetened)

**Flavored Iced Tea** (peach, raspberry or blackberry)

**Lemonade**

**Strawberry Lemonade**

**Sparkling Water**





# Bayou Bluegrass Catering

## Full Menu

### Bar Selections:

#### Cocktails & Mixed Drinks

*Traditional mixers, juices, garnishes and glassware are included.*

#### House Brands \$5 each

#### Call Brands \$7 each

Maker's Mark  
Town Branch  
Buffalo Trace  
Wild Turkey  
Four Roses Small Batch  
Jim Beam  
Jack Daniels  
Dewers  
Absolut  
Sky Vodka  
Tangueray  
Bacardi  
Malibu  
Captain Morgan  
Jose Cuervo  
Amaretto

#### Premium Brands \$8 each

Woodford Reserve  
Four Roses Single Barrel  
Knob Creek  
Russell's Reserve  
Wild Turkey Rare Breed  
Bulleit  
Crown Royal  
Johnny Walker Red Label  
Ketel One  
Grey Goose  
Espolon  
Bombay Sapphire

**Martini's, Margaritas, Manhattan's, Long  
Island Iced Tea, Shots, Frozen Drinks or  
Specialty Drinks \$7 each**

### Wines

#### House Brands \$6 per glass/\$26 per bottle

*Additional wine selections available upon request. We are happy to recommend local wines!*

Choose From:

Chardonnay  
Pinot Grigio  
White Zinfandel  
Cabernet Sauvignon  
Merlot  
Pinot Noir

### Beer, Ale, Cider Selections

*If you do not see what you are looking for, we are able to get any items sold in the state of Kentucky. Please inquire about any specialty or local selections and pricing!*

#### Canned/Bottled

Domestic – \$4 each  
(Budlight, Budweiser, Michelob Ultra, Coors, Miller Lite)  
Import - \$5 each  
(Corona, Heineken)  
Specialty - \$5-6 each  
(Kentucky Ale, West 6<sup>th</sup> Street, Country Boy)

#### Kegs

*One half barrel keg will serve about 124 twelve ounce pours. Pony kegs available upon request! Please inquire about item pricing.*

Domestic - \$360  
Import & Specialty - \$375-\$475

### Tasting Bars

Kentucky Bourbon  
Local Wines  
Local Beers

*Tasting bars are a great idea for your out of town guests! Items are charged on consumption basis per bottle or beer.*



# *Bayou Bluegrass Catering*

## *Full Menu*

### ***Package Bar Pricing***

*\*\*Pricing below quoted for 4 hours of bar service*

Hosted Assorted Domestic, Import & Specialty Beer \$18 per person

Hosted Assorted Domestic, Import & Specialty Beer, House Wine \$20 per person

Hosted Assorted Domestic, Import & Specialty Beer, House Wine and Well Level Liquor \$22 per person

Hosted Assorted Domestic, Import & Specialty Beer, House Wine and Call Level Liquor \$24 per person

Hosted Assorted Domestic, Import & Specialty Beer, House Wine and Premium Level Liquor \$26 per person

### ***Additional Options***

Additional Bar set up - \$125 each

Bartenders - \$100

Cash Bar set up - \$125