

Breakfast / Brunch Menus

Breakfast Option 1 - \$24

Fresh Cut Fruit
Chef Attended Omelet Station
Chef made to order with an assortment of meats, vegetables, and cheeses
Waffle Station with strawberries, whipped cream, chocolate chips, nuts, and maple syrup
Crispy Bacon & Sausage Links
Biscuits & Gravy
Potatoes O'Brien
Orange Juice & Cranberry Juice
Regular & Decaffeinated Coffee

Breakfast Option 2 - \$19.00

Fresh Cut Fruit
Crispy Bacon & Sausage Links
Biscuits & Gravy
Fluffy Scrambled Eggs
Hashbrown Casserole
Assorted Breakfast Muffins & Danishes
Orange Juice & Cranberry Juice
Regular & Decaffeinated Coffee

Breakfast Option 3 - \$16

Fresh Cut Fruit
Assorted Breakfast Quiche
Oatmeal with butter, cinnamon, and brown sugar
Assorted Yogurt Cups
Orange Juice & Cranberry
Regular & Decaffeinated Coffee

Brunch Menu 1 - \$21

Fresh Cut Fruit
Crispy Bacon & Sausage Links
Personal Sized Assorted Quiches
Country Ham & Biscuits
Hashbrown Cakes
Assorted Breakfast Muffins & Danishes
Orange Juice & Cranberry Juice
Regular & Decaffeinated Coffee

Brunch Menu 2 - \$18

Fresh Cut Fruit
Fried Chicken and Waffles
Southern Grits Bar with shrimp, bacon, chives, tomatoes, jalapenos, and assorted cheeses
Orange Juice & Cranberry Juice
Regular & Decaffeinated Coffee



**BAYOU BLUEGRASS
CATERING**

Starters / Add Ons

Fried Chicken and Waffles \$6 per person

Shrimp & Grits Shooters \$3.50 per person

Miniature Assorted Quiche \$3 per person

Petite Biscuit Bar with assorted jams, butters, and jellies \$3 per person

Bar Options

Bloody Mary's or Mimosas \$6 each

Notes:

Gluten or dairy free, vegetarian, and other special meal requests are available. Please request with event manager in advance.



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All-a- Carte Hors d' oeuvres

Selections and Reception Stations

Dollar amounts listed are priced per person.

Reception Stations

Antipasto Display with an assortment of Italian meats, cheeses, olives and mustard spread \$9

Baked Potato Bar with assorted toppings \$4.50

Mashed Potato Bar with assorted toppings \$4.50

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

Southern Grits Bar with shrimp, bacon, chives, tomatoes, jalapenos, and assorted cheeses \$5

Marinated & Grilled Vegetable Display with roasted garlic aoli \$4.50

Fruit, Veggie, and Cheese Display with ranch dip and crackers \$7

Upgraded Fruit, Veggie, and Cheese Display with Spinach & Artichoke Dip, Kentucky Beer Cheese and Ranch Dip served with toasted pita chips, pretzels and carrots \$9

Slider Bar with bacon, caramelized onion, lettuce, tomato, pickles, cheese selection and assorted spreads \$5

Assorted Sliders cheeseburger, buffalo chicken, and pulled pork \$9

Carving Stations

Cajun Fried Turkey served with creole mayonnaise \$6.50

House Rub Roasted Pork hoisin glazed with strawberry ginger sauce \$6.50

Farm Raised, Whole Pig Display with homemade BBQ sauce, buns & sliced rolls, pickles, and onions \$8

Roast Beef Top Round served with Henry Bain's sauce and whipped horseradish \$8

California Tri Tip \$9

Herb Encrusted Casino Roast served with Henry Bain's sauce and whipped horseradish \$9

Herb Encrusted Prime Rib served with Henry Bain's sauce and whipped horseradish \$10

Roasted Beef Tenderloin served with Henry Bain's sauce and whipped horseradish \$14



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Hot Hors d'oeuvres

Artichoke & Goat Cheese Croquets \$3.25

Asparagus Rolls Ups wrapped in prosciutto and phyllo
\$3.50

Bacon Wrapped Chicken Bites stuffed with cream
cheese, jalapeno, and red onion \$3.50

Baked Brie en Croute \$3.50

Big Kahuna Party Rolls pulled pork on Hawaiian sweet
rolls \$3.50

Bleu Cheese Tartlet with artichoke hearts, bleu cheese,
& pine nuts baked in a pastry shell \$3.25

Boneless or Bone-In Chicken Wings Buffalo style or
BBQ \$3

Breaded Chicken Tenders served with assorted dipping
sauces \$3.50

Buffalo Chicken Sliders served with ranch and bleu
cheese sauce \$4

Butterfly Fried Gulf Shrimp \$4.50

Cheddar Sausage Balls \$3

Chicken Pesto Flatbread \$3.50

Cranberry Pecan Baked Brie with crostini \$3.25

Creole Crab Dip served with house made tortilla chips
and crostini \$4

Delightful Dates bacon wrapped and stuffed with
almond granola \$3.50

Fried Alligator Bites with voodoo sauce \$5

Fried Catfish Strips served with tartar sauce and
cocktail sauce \$4

Italian Bruschetta \$3

Mini Loaded Potato Cakes topped with sour
cream sauce \$3.25

Mini Rubens \$3.50

Panko Crusted Mozzarella Bites served with
marinara sauce \$3

Party Meatballs Swedish or BBQ \$2.50

Pecan Crusted Chicken Bites served with honey
mustard sauce \$3.50

Petite Crab Cakes served with creole mayonnaise
\$4.50

Petite Grilled Pimento Cheese Sandwiches
(may add bacon) \$3

Shrimp and Grits Shooters \$4

Sliders (Hamburger and Cheeseburger) served with
assorted spreads \$4

Spanakopita Greek spinach pies \$3.25

Spinach & Artichoke Dip with toasted pita chips
\$2.50

Stuffed Mushrooms Sage Sausage or Spinach \$3

Tomato Tart \$3

Twice Baked New Potatoes \$3



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Cold Hors d'oeuvres

Antipasto Skewers with Italian meats, cheeses, and olives \$4

Cajun Fried Turkey Party Rolls with creole mayonnaise \$4

Caprese Skewers with mozzarella, cherry tomato, basil, and balsamic glaze \$3

Deviled Eggs \$2.50 with Shrimp \$3.50

Fresh Fruit Skewers served with marshmallow cream cheese dip \$3.50

Fruit & Cheese Tray with crackers \$5

Fruit & Vegetable Tray with ranch dip \$4

Globe Grapes stuffed with sweet cream cheese and topped with pistachios (seasonal) \$3.25

Hummus Tray with celery, carrots, cucumbers, red bell pepper, and pita bread \$3.50

Kentucky Beer Cheese Party Cups \$2.50

Kentucky Beer Cheese Tray with carrots, celery, pretzels, and crackers \$2

Marinated Cheese Tortellini Skewers \$3

Mini Phyllo Cups Chicken Salad or Pimento Cheese \$3

Pistachio Cranberry Cream Cheese Loaf with crudites \$3

Petite Country Ham & Biscuits with dijonnaise spread \$3.50

Shaved Roast Beef Party Rolls on brioche bun, with chipotle mayonnaise, Henry Bain's sauce, and whipped horseradish \$4

Shrimp Avocado Crostini \$4.50

Shrimp Cocktail Tray or Shooters with lemon wedges \$4.50

Spinach & Artichoke Dip with toasted pita chips \$2.50

Sundried Tomato, Pesto and Cream Cheese Terrine with toasted pita chips \$3.50

Tequila Lime Shrimp Asian Spoons \$4.50

Wild Mushroom Crostini \$3.25



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Miniature Desserts

Assorted Miniature Desserts \$5

Baked Apple Turnovers \$3

Chess Bars \$2.50

Chocolate Covered Strawberries \$2.50

Chocolate Tarts \$2

Lemon Bars \$2.50

Miniature Cheesecakes \$2.50

Miniature Key Lime Pies \$2.50

Petite Derby Pies \$2

Petite Pecan Pies \$2

Pretzel Brownies \$2

Raspberry Mousse Cups (gluten free) \$2.50



**BAYOU BLUEGRASS
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Lunch Buffet Option 1

Choice of soup or salad, one entrée, two sides, bread, one dessert, and two non-alcoholic beverages.

Less than 50 guests \$20

50-100 guests \$19

More than 100 guests \$18

Lunch Buffet Option 2

Choice of soup or salad, two entrees, two side, bread, two desserts, and two non-alcoholic beverages.

Less than 50 guests \$23

50-100 guests \$22

More than 100 guests \$21

Chef's Choice Lunch Buffet

Chef's choice of selections consisting of soup or salad, two entrées, two sides, bread, one dessert, and two non-alcoholic beverages.

Less than 50 guests \$20

50-100 guests \$19

More than 100 guests \$18

Notes:

Dollar amounts in parentheses denotes increase in base price when selecting item.

Hor d'oeuvres, additional side items, dessert, entrees ect. may be added to any menu options for additional cost.

Gluten or diary free, vegetarian, and other special meal requests are available. Please request with event manager in advance.

Dinner Buffet Option 1

Choice of soup or salad, one entrée, two sides, bread, one dessert, and two non-alcoholic beverages.

Less than 50 guests \$27

50-100 guests \$26

More than 100 guests \$25

Dinner Buffet Option 2

Choice of soup or salad, two entrees, two sides, bread, two desserts, and two non-alcoholic beverages.

Less than 50 guests \$33

50-100 guests \$32

More than 100 guests \$29

Dinner Plated

Choice of soup or salad, one entrée, two sides, bread, one dessert, and two non-alcoholic beverages.

Less than 50 guests \$31

50-100 guests \$30

More than 100 guests \$29

Dinner Dual Plated

Choice of soup or salad, two entrees, two sides, bread, two desserts, and two non-alcoholic beverages.

Less than 50 guests \$34

50-100 guests \$33

More than 100 guests \$32

Chef's Choice Dinner Buffet

Chef's choice of selections consisting of soup or salad, two entrees, two sides, bread, one dessert, and two non-alcoholic beverages.

Less than 50 guests \$26

50-100 guests \$25

More than 100 guests \$24



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Salads

Bayou Bluegrass Salad with bibb lettuce, goat cheese, toasted walnuts, strawberries, and citrus sections served with bourbon citrus vinaigrette and lime poppy seed dressing (add \$2)

Broccoli, Apple, Bacon, Raisin Salad

Cole Slaw

Fresh Kale Salad topped with fresh berries, dried cranberries and almonds, served with raspberry balsamic vinaigrette (add \$1.50)

Mixed Greens House Salad topped with shredded carrots, purple cabbage, tomatoes, and cucumbers served with ranch dressing and house made balsamic vinaigrette

Roasted Red Skin Potato Salad

Seashell Pasta Salad

Spinach Salad topped with mushrooms, red onion, shredded cheddar cheese, and hard-boiled eggs served with ranch dressing and house made balsamic vinaigrette (add \$1)

Tomato, Onion, & Cucumber Salad

Tomato, Corn, Basil Salad

Quinoa, Avocado Salad (add \$1)

Soups

Cream of Asparagus Soup

Chicken Noodle Soup

Broccoli Cheddar Soup

Kentucky Burgoo

Tomato, Basil, and Parmesan Soup

Vegetable Soup



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Carved Entrees

Cajun Fried Turkey served with creole mayonnaise

House Rub Roasted Pork hoisin glazed with strawberry ginger sauce

Farm Raised, Whole Roasted Pig Display with homemade BBQ sauce, buns & sliced rolls, pickles, and onions (add \$2)

Roasted Beef Top Round served with Henry Bain's sauce and whipped horseradish (add \$4)

California Tri Tip (add \$5)

Herb Encrusted Casino Roast served with Henry Bain's sauce and whipped horseradish (add \$5)

Herb Encrusted Prime Rib served with Henry Bain's sauce and whipped horseradish (add \$7)

Roasted Beef Tenderloin served with Henry Bain's sauce and whipped horseradish (add \$10)



**BAYOU BLUEGRASS
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Entrée Selections

Beef

Bacon Wrapped or Marinated & Grilled Filet Mignon plated meal only (add \$10)

Bowtie Pasta with Beef Tips and Bleu Cheese (add \$1)

Sirloin Steak plated meal only (add \$3)

Marinated & Grilled Ribeye (add \$7)

Marinated & Grilled Flank Steak with chimichurri sauce (add \$4)

Sautéed Beef Tips with pearl onions and herbs in mushroom sauce (add \$2)

Smoked Barbeque Beef Brisket

Pork

Bourbon Maple Glazed or Grilled Pork Chops (add \$2)

Pulled Pork BBQ with buns, house made BBQ sauce, pickles, and onions

St. Louis Style BBQ Ribs (add \$5)

Vegetarian / Vegan

Creamy Cheese Tortellini with sautéed spinach and tomato

Portabella Mushroom (vegetarian/vegan/gluten free) stuffed with spinach and quinoa

Vegetable Pasta Primavera (can be done gluten free and vegan)

Poultry

Cajun Chicken & Sausage Pasta

Herb Panko Encrusted Chicken with lemon garlic sauce

Honey Smothered Bone-In Chicken

Lemon Buerre Blanc Chicken

Marinated & Grilled Chicken Breast

Southern Fried Chicken

Tuscan Chicken stuffed with sundried tomato, spinach and mozzarella

Seafood

Baked Salmon with lemon butter caper sauce (add \$3)

Blackened Tilapia (add \$1)

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

Garlic Brown Sugar Glazed Salmon (add \$3)

Shrimp & Fontina Cheese Grits (add \$2)

Grilled Shrimp Kabobs (add \$4)

Broiled Lobster Tail (market price)



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Side Items

Au Gratin Potatoes (add \$1)

BBQ Baked Beans

Broccoli & Cheese Casserole

Chicken & Sausage Jambalaya (add \$1)

Fall Dauphinoise Potatoes (add \$1)

Fresh Green Beans with roasted shallots and garlic

Fried Brussels Sprouts with ginger maple sauce
(add \$1)

Fried Green Tomatoes (must be fried onsite,
seasonal) (add \$1)

Herb Roasted New Potatoes

Kentucky Corn Pudding (add \$1)

Lemon Pepper Broccoli

Loaded Potato Cakes (add \$1)

Macaroni & Cheese

Marinated & Grilled Vegetables (add \$1)

Mashed Potatoes

Pineapple Fried Rice

Roasted Brussels Sprouts (add \$1)

Roasted Sweet Potatoes

Rosemary Roasted Tri Color Potatoes

Saffron Rice

Savory Corn Pudding

Sautéed Asparagus and Red Bell Pepper (add
\$1)

Seasonal Vegetable Medley zucchini, squash,
carrots, brussels sprouts

Smashed Red Skin Potatoes

Southern Green Beans

Twice Baked Potato (add \$1)

Vegetable Pasta Primavera (can be done gluten
free and vegan)

Bread

Cheddar Biscuits

French Bread

Sweet Cornbread Muffins

Texas Toast

Yeast Dinner Rolls



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Desserts

Assorted Cookies
Baked Apple Pie
Baked Fruit Cobbler blackberry or peach
Blue Ribbon Banana Pudding
Derby Pie
Double Chocolate Bread Pudding with fudge sauce
Key Lime Pie
Louisiana Style Beignets fried hot and covered in powdered sugar (add \$1.50) (must be fried onsite)
New York Style Cheesecake with strawberries
Pretzel Brownies
Red Velvet Cake
Southern Bread Pudding with Kentucky bourbon sauce
Southern Pecan Pie
Strawberry Bavarian Parfaits may add blueberries
Strawberry Shortcake
Summer Berry Parfait (gluten free)
Tiramisu
Turtle Cheesecake (add \$1)
White Chocolate Raspberry Bread Pudding with raspberry run sauce

Action Stations /

Dessert Bars

Action Stations require Chef Attendant

Bananas Foster Action Station (add \$2.50)
Make Your Own Sundae Bar vanilla ice cream with chocolate sauce, caramel sauce, strawberry syrup, chopped nuts, whipped cream, sprinkles, and cherries (add \$2)
S'mores Bar with graham crackers, marshmallows, and chocolate (add \$1)



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Beverages

Apple Cider

Assorted Sodas (add \$1)

Bluegrass Iced Tea sweetened and unsweetened

Bottled Water

Citrus or Cucumber Water

Cranberry Spiced Apple Cider

House Roast regular & decaffeinated coffee

House Roast Coffee Bar with assorted flavoring and creamer (add \$1)

Hot Chocolate (add \$1)

Hot Chocolate Bar with assorted toppings (add \$2)

Hot Tea Assortment

Lemonade

Strawberry Lemonade

Sparkling Water



**BAYOU BLUEGRASS
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Themed Buffet Style Menus

Includes choice of two non-alcoholic beverages.

Fiesta

Premium Fajita or Taco Bar with shredded chicken, ground beef, sautéed peppers, and onions, cheese, sour cream, lettuce, tomato, pico de gallo, salsa, guacamole, flour tortillas, taco shells

Mexican Rice

Refried Beans

Churros

Lunch Pricing \$18

Dinner Pricing \$25

Kentucky Style

Cole Slaw

Southern Fried Chicken

Kentucky Corn Pudding

Whipped Mashed Potatoes

Southern Green Beans

Cornbread Muffins

Southern Bread Pudding with Kentucky bourbon sauce

Lunch Pricing \$19

Dinner Pricing \$26

Italian

Caesar Salad

Breadsticks

Choice of Chicken Parmesan, Chicken Alfredo, Vegetarian Pasta Primavera, or Creamy Cheese Tortellini Pasta

Choice of Traditional Meat Lasagna or Old-World Spaghetti and Meatballs

Italian Style Green Beans

Tiramisu

Lunch Pricing \$18

Dinner Pricing \$25

Cajun

Cajun Potato Salad

Choice of Louisiana Style Fried Catfish or Cajun Fried Turkey

Chicken & Sausage Jambalaya

Red Beans & Rice

Okra, Corn, and Tomato Medley

French Bread

Louisiana Style Beignets

Lunch Pricing \$18

Dinner Pricing \$25

Sandwich

Choice of 1 Salad (Cole Slaw, Roasted Red Skin Potato Salad, Seashell Pasta Salad, Tomato Cucumber Onion, Quinoa Avocado)

Choice of 2 Sandwiches (Chicken Salad Croissant, Pimento Cheese, Turkey Avocado BLT, Cajun Fried Turkey, Mediterranean Chicken Wrap, Mediterranean Vegetable Wrap)

Choice of 1 Dessert (pretzel brownies or assorted cookies)

Lunch Pricing \$16

Dinner Pricing \$22



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Per Drink & Consumption Pricing

Spirits

House Brands \$5 each

Call Brands \$7 each

Maker's Mark

Buffalo Trace

Wild Turkey

Four Roses Small Batch

Jim Beam

Jack Daniels

Dewers

Absolut

Tito's

Tanqueray

Bacardi

Bayou Rum (silver, satsuma, or spiced)

Malibu

Captain Morgan

Jose Cuervo

Amaretto

Premium Brands \$8 each

Woodford Reserve

Four Roses Single Barrel

Knob Creek

Russel's Reserve

Wild Turkey Rare Breed

Bulleit

Crown Royal

Johnny Walker Red Label

Grey Goose

Espolon

Bombay Sapphire

Bloody Mary's or Mimosas \$6 each

Wine

House Brands \$6-7 per glass/\$26-28 per bottle

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

Talon Afterglow

Moscato

Sauvignon Blanc

Pinot Grigio

Chardonnay

19 Crimes Red Blend

Pinot Noir

Cabernet Sauvignon

Beer, Ale, Cider Selections

We are able to get any items sold in the state of Kentucky. Please inquire about any specialty or local selections!

Kegs

One half barrel keg will serve about 124 cups. Pony Kegs available upon request!

Domestic \$375 Import/Specialty \$400-475

Canned / Bottled

Domestic - \$4 each (Budlight, Budweiser, Michelob Ultra, Coors Light, Miller Lite)

Import - \$5 each (Corona, Stella Artois)

Local Beer/ Cider - \$5 each (West 6th Street, Country Boy, Braxton, Reingeist, Kentucky Ale, Angry Orchard, Henry's)



**BAYOU BLUEGRASS
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Hosted Bar Pricing & Specialty Items

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.

Specialty Drink Ideas

Frozen Drinks

Bellini's

Bourbon Slush

Margarita's (traditional or flavored)

Bayou Southern Hurricane

Signature Cocktails

Bayou Bourbon Breeze

Bourbon Punch

Bayou Southern Hurricane

Mint Julep

Sangria

Apple Cider Old Fashioned

Kentucky Mule

Drink Bars

Mimosa Bar with assorted juices and garnish

Mule Bar (traditional, Kentucky style and strawberry)

Mojito Bar (traditional, pineapple, and blackberry infused)

Hosted Package Bar Pricing

Price listed for up to 5 hours of service.

Hosted Assorted Domestic, Import, and Local Beer \$18 per person

Hosted Assorted Domestic, Import, and Local Beer, House Wine \$20 per person

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

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

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

Additional Options

Additional Bar set up - \$100

Cash Bar set up - \$125



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