

Catering Wedding Menu

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

Cocktail hour hors d'oeuvres may be added to any dinner menu all-la-carte.

Heavy Hors d'oeuvres Option 1

Choice of two reception or carving stations and three hot or cold hors d'oeuvres

Less than 100 guests \$26

100-200 guests \$25

More than 200 guests \$24

Reception Stations

Antipasto Display with an assortment of Italian meats, cheeses, olives and mustard spread (add \$3)

Baked Potato Bar with assorted toppings

Mashed Potato Bar with assorted toppings

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

Marinated & Grilled Vegetable Display with roasted garlic aoli

Fruit, Veggie, and Cheese Display with ranch dip and crackers

Upgraded Fruit, Veggie, and Cheese Display with Spinach & Artichoke Dip, Kentucky

Beer Cheese and Ranch Dip served with toasted pita chips, pretzels and crackers (add \$2)

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

Assorted Sliders cheeseburger, buffalo chicken, and pulled pork (add \$3)

Heavy Hors d'oeuvres Option 2

Choice of three reception or carving stations and three hot or cold hors d'oeuvres

Less than 100 guests \$31

100-200 guests \$30

More than 200 guests \$29

Carving Stations

Served with dinner rolls for party sandwiches.

Cajun Fried Turkey served with creole mayonnaise

House Rub Roasted Pork hoisin glazed with strawberry ginger sauce

Farm Raised, Whole Pig Display with homemade BBQ sauce, buns & sliced rolls, pickles, and onions (Option 1 add \$4, Option 2 add \$2)

Roast Beef Top Round served with Henry Bain's sauce and whipped horseradish (Option 1 add \$4, Option 2 add \$2)

California Tri Tip (Option 1 add \$6, Option 2 add \$3)

Herb Encrusted Casino Roast served with Henry Bain's sauce and whipped horseradish (Option 1 add \$6, Option 2 add \$3)

Herb Encrusted Prime Rib served with Henry Bain's sauce and whipped horseradish (Option 1 add \$10, Option 2 add \$7)

Roast Beef Tenderloin served with Henry Bain's sauce and whipped horseradish (Option 1 add \$16, Option 2 add \$12)



**BAYOU BLUEGRASS
CATERING**

Hot Hors d'oeuvres

Artichoke & Goat Cheese Croquets

Asparagus Rolls Ups wrapped in prosciutto and phyllo

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

Baked Brie en Croute

Big Kahuna Party Rolls pulled pork on Hawaiian sweet rolls

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

Boneless or Bone-In Chicken Wings Buffalo style or BBQ

Breaded Chicken Tenders served with assorted dipping sauces

Buffalo Chicken Sliders served with ranch and bleu cheese sauce

Butterfly Fried Gulf Shrimp (add \$3)

Cheddar Sausage Balls

Chicken Pesto Flatbread

Cranberry Pecan Baked Brie with crostini

Creole Crab Dip served with house made tortilla chips and crostini (add \$2)

Delightful Dates bacon wrapped and stuffed with almond granola

Fried Alligator Bites with voodoo sauce (add \$1)

Fried Catfish Strips served with tartar sauce and cocktail sauce

Italian Bruschetta

Mini Kentucky Hot Browns

Mini Loaded Potato Cakes topped with sour cream sauce

Mini Rubens

Panko Crusted Mozzarella Bites served with marinara sauce

Party Meatballs Swedish or BBQ

Pecan Crusted Chicken Bites served with honey mustard sauce

Petite Crab Cakes served with creole mayonnaise (add \$2)

Petite Grilled Pimento Cheese Sandwiches (may add bacon)

Shrimp and Grits Shooters (add \$2)

Sliders (Hamburger and Cheeseburger) served with assorted spreads

Spanakopita Greek spinach pies

Spinach & Artichoke Dip with toasted pita chips

Stuffed Mushrooms Sage Sausage or Spinach

Tomato Tart

Twice Baked New Potatoes



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Cold Hors d'oeuvres

Antipasto Skewers with Italian meats, cheeses, and olives (add \$1)

Cajun Fried Turkey Party Rolls with creole mayonnaise

Caprese Skewers with mozzarella, cherry tomato, basil, and balsamic glaze

Deviled Eggs

Fresh Fruit Skewers served with marshmallow cream cheese dip

Fruit & Cheese Tray with crackers (add \$2)

Fruit & Vegetable Tray with ranch dip

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

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

Kentucky Beer Cheese Party Cups

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

Marinated Cheese Tortellini Skewers

Mini Phyllo Cups Chicken Salad or Pimento Cheese

Pistachio Cranberry Cream Cheese Loaf with crackers

Petite Country Ham & Biscuits with dijonnaise spread

Shaved Roast Beef Party Rolls on brioche bun, with chipotle mayonnaise, Henry Bain's sauce, and whipped horseradish (add \$1)

Shrimp Avocado Crostini (add \$2)

Shrimp Cocktail Tray or Shooters with lemon wedges (add \$3)

Spinach & Artichoke Dip with toasted pita chips

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

Tequila Lime Shrimp Asian Spoons (add \$3)

Wild Mushroom Crostini



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

Additional items may be added to any menu for additional cost.

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

Buffet Option 1

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

Less than 100 guests \$26

100-200 guests \$25

More than 200 guests \$24

Buffet Option 2

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

Less than 100 guests \$29

100-200 guests \$28

More than 200 guests \$27

Plated / Family Style

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

Less than 100 guests \$30

100-200 guests \$29

More than 200 guests \$28

Dual Plated / Family Style

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

Less than 100 guests \$33

100-200 guests \$32

More than 200 guests \$31



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CATERING**

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

Chilled Shrimp Gazpacho (add \$2)

Broccoli Cheddar Soup

Kentucky Burgoo

Tomato, Basil, and Parmesan Soup

Vegetable Soup



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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

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

Brioche Rolls



**BAYOU BLUEGRASS
CATERING**

Entrée Selections

Beef

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

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

Sirloin Steak plated meal or grilled onsite only (add \$3)

Marinated & Grilled Ribeye plated meal or grilled onsite only (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

Chicken Florentine

Chicken Chardonnay

Herb Panko Encrusted Chicken with lemon garlic sauce

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)



**BAYOU BLUEGRASS
CATERING**

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 (Option 1 add \$4, Option 2 add \$2)

Roasted Beef Top Round served with Henry Bain's sauce and whipped horseradish (Option 1 add \$4, Option 2 add \$2)

California Tri Tip (Option 1 add \$6, Option 2 add \$3)

Herb Encrusted Casino Roast served with Henry Bain's sauce and whipped horseradish (Option 1 add \$6, Option 2 add \$3)

Herb Encrusted Prime Rib served with Henry Bain's sauce and whipped horseradish (Option 1 add \$9, Option 2 add \$6)

Roasted Beef Tenderloin served with Henry Bain's sauce and whipped horseradish (Option 1 add \$14, Option 2 add \$11)



**BAYOU BLUEGRASS
CATERING**

Beverages

Apple Cider

Assorted Sodas (add \$1)

Bluegrass Iced Tea sweetened and unsweetened

Bottled Water (add \$1)

Citrus or Cucumber Water

Cranberry Spiced Apple Cider

House Roast Regular & Decaffeinated Coffee with cream and sugars

House Roast Coffee Bar with assorted creamers, sugars and toppings (add \$1)

Hot Chocolate (add \$1)

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

Hot Tea Assortment

Iced Coffee (add \$1)

Lemonade

Strawberry Lemonade (add \$1)

Sparkling Water (add \$2)



**BAYOU BLUEGRASS
CATERING**

Themed Buffet Style Menus

Includes choice of two non-alcoholic beverages.

Fiesta

Premium Fajita or Taco Bar with seasoned 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

Less than 100 guests \$25

100-200 guests \$24

More than 200 guests \$23

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

Less than 100 guests \$25

100-200 guests \$24

More than 200 guests \$23

Kentucky Style

Cole Slaw
Southern Fried Chicken
Kentucky Corn Pudding
Whipped Mashed Potatoes
Southern Green Beans
Cornbread Muffins

Less than 100 guests \$28

100-200 guests \$27

More than 200 guests \$26

Italian

Caesar Salad
Breadsticks
Choice of Chicken Parmesan, Chicken Alfredo, Vegetarian Pasta Primavera, or Creamy Cheese Tortellini Pasta
Choice of Traditional Meat Lasagna, Penne alla Vodka or Old-World Spaghetti and Meatballs
Italian Style Green Beans

Less than 100 guests \$25

100-200 guests \$24

More than 200 guests \$23



**BAYOU BLUEGRASS
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Breakfast

Fresh Cut Fruit
Crispy Bacon & Sausage Links
Biscuits & Gravy
Scrambled Eggs
Hashbrown Casserole

Less than 100 guests \$21

100-200 guests \$20

More than 200 guests \$19

Brunch

Petite Biscuit Bar with assorted jams, spreads, and jellies
Fresh Cut Fruit
Crispy Bacon & Sausage Links
Personal Size Assorted Quiches
Southern Grits Bar with shrimp, bacon, chives, mushrooms, spinach, tomatoes, jalapenos, and assorted cheeses

Less than 100 guests \$23

100-200 guests \$22

More than 200 guests \$21

Choice of two non-alcoholic beverages \$2

Late Night Snacks

Assorted Sliders cheeseburger, buffalo chicken, and pulled pork \$7

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

French Fry Bar with nacho cheese, chili, ranch sauce, shredded cheese, and chives \$5



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Per Drink & Consumption Pricing

Traditional mixers, juices, and garnishes are included.

Kegs

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

Domestic \$375

Import \$ Specialty \$400-475

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

Wine

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

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

Chardonnay

Pinot Grigio

White Zinfandel

Sauvignon Blanc

Moscato

Cabernet Sauvignon

Merlot

Pinot Noir

Red Bland

Sweet Red

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 Light, Miller Lite)

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

Local Beer/ Cider - \$5 each (Kentucky Ale, West 6th Street, Country Boy, Braxton, 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

Sweet Red 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 - \$125

Cash Bar set up - \$125



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