



MENU

Catering & Private Events



Levy

PLAN WITH EASE

To help facilitate your event planning, our policies and procedures are provided below.

THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference

EXCLUSIVITY

Levy is proud to be the exclusive provider for all food and beverage services at the Kentucky International Convention Center. As "a family of passionate restaurateurs" we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy and worry free for you.

Because we live the restaurants business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

OUTSIDE FOOD AND BEVERAGE

All on-site food and beverage items must be purchased through Levy. No food and beverage of any kind may be brought into or removed from the location by either the client or the client's guests without prior written approval.

CONTRACTS AND CATERING AGREEMENT

A contracted banquet event order outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy Convention Centers. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance and a signed credit card authorization on file for additional charges. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

CANCELLATIONS

Any event cancelled within (30) thirty days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

PRICING

Prices quoted are in US Dollars and are subject to a 23% service charge and applicable state sales tax. Prices are subject to change without notice; guaranteed prices will be confirmed sixty (60) days prior to the event. Levy Convention Centers reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions. A \$100.00 service fee will be charged for any group under 25 guests. A \$100 fee will be added to all pop up events that place orders 3 days prior to the group arrival. Menu selection for pop-ups will be decided by Levy Convention Centers

GUARANTEES

A guaranteed number of attendees/quantities of food are required 7 business days prior to the event date for functions of 1,000 guests or less. This guarantee must be submitted by noon (EST). If the guarantee is not received, Levy Convention Centers reserves the right to charge for the number of persons/quantities specified on the contracted banquet event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Convention Centers will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase. All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received 7 business days prior to the event. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed attend the event.

PAYMENT

We will not commence service without the receipt of a NON-REFUNDABLE DEPOSIT in the amount of seventy-five percent (75%) of the estimated event price at least sixty (60) days prior to the event and remaining twenty-five percent (25%) of the estimated event price at least fourteen (14) days prior to the event. Outstanding event price balances shall be paid within thirty (30) days of the event provided billing privileges have been previously approved. Client understands that we will suffer substantial harm if the client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate for the loss due to clients cancellation.

MENU SELECTIONS AND STANDARDS

Menu selections and other details pertinent to your functions must be submitted to the Catering and Sales Department at least thirty (30) days prior to the function date. Your catering sales manager will assist you with menu selections from our core menu or work directly with the Executive Chef to design menus to suit your special occasion. Minimum of 25 is required for plated and chef table selections, small group fee may be applied for orders under the minimum. Your catering sales manager can assist with menus for smaller groups. Menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count. A maximum of 3 entrée options, including vegetarian selection will be permitted for all plated menus. For plated meals with more than one entrée selection, the price for the meal will be determined by the highest priced entrée. A per entrée guarantee must be given 72 hours in advance. Group is required to denote entrée selections with place cards. The kitchen will prepare a maximum of 3% over guarantee. Events requiring pre-set food the guarantee number will be equal to the set number. Changes made to menu selections less than 10 days prior to the event are subject to approval by Levy Convention Centers.

SERVICE STAFF

Guest-Server ratio is 1 server per 30 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is a service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$150 per four-hour shift with each additional hour of 37.00 per hour.

EVENT TIMELINE

Prices are based on two-hour breakfast service or lunch service and dinner service. Additional service time may be subject to additional fees. Event start or end times deviate more than thirty minutes from contracted times may be charged additional labor fees. In order to provide the freshest food, we must limit buffet service to two hours.

BAR SERVICE

Levy Convention Centers is the exclusive for alcohol service at Kentucky International Convention Center. For all events with alcohol service, a Certified Bartender is required. Alcohol cannot be brought into or removed from the convention center.

CHINA SERVICE

China service is a Levy Convention Center standard for all Meeting Rooms and Ballrooms, unless biodegradable disposable ware is requested. All food and beverage events located in Exhibit Halls, Outside Events or Non-Carpeted Space (with the exception of plated meals) are accompanied by disposable ware. If China is preferred the fee for Breakfast, Lunch, Receptions or Dinner is \$3.00 per person, per meal period. Refreshment or Coffee Breaks \$2.00 per person, per break.

SPECIALTY EQUIPMENT

Specialty equipment such as, Water Coolers, Espresso Machines or Keurig Coffee Makers are available. We also have the privilege to work with independent contractors that may enhance your event or booth. Please contact your catering sales manager for options and availabilities.

LINEN

Levy provides house linen for most food and beverage events. Your catering sales manager will be happy to arrange for upgraded linen in an array of colors and styles for your event for an additional charge. If client opts to rent linens and napkins through another source, any returns and charges associated with the rental are the sole responsibility of the client, also the customer will be responsible for receiving and returning linens unless approved in writing prior to the event.



SIGNATURE "LOUISVILLE" BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.



SIGNATURE “LOUISVILLE” BREAKFAST EXPERIENCE

We wake up early to bake our signature cinnamon buns with warm sweetened cream cheese, chef's selection of fresh baked pastries, fresh squeezed juice, seasonal fruits, and a coffee and tea selection that serves up all the breakfast basics that we're proud to share with our guests.

18.00 PER GUEST

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

BREAKFAST BREADS & PASTRIES

Fresh Baked Muffins
Mini Bagels and Local Spreads
Bourbon Pecan Pound Cake
Flaky Danish Pastry
Butter Croissants, Jam and Butter

2.50 EACH

EGGS, YOGURTS, HOT CEREALS, AND BREAKFAST MEATS

Scrambled Eggs
Three Cheese Quiche
Egg Casserole, Country Ham, Spinach, and Jack Cheese
Oatmeal, Brown Sugar, Raisins and Pecans
French Toast Casserole
Assorted Cold Cereals with Milk
Stone Ground Grits
Yogurt (Plain, Fruit flavored and Low-fat)
Pork Sausage
Hickory Smoked Bacon
Turkey Sausage

CHOOSE THREE 13.00

+5.00 per guest for each additional choice

BREAKFAST HANDHELD

Crispy Fried Chicken and Egg Biscuit
Southwestern Breakfast Burrito with Salsa
Bacon, Egg and Cheese Croissant
Egg White and Spinach English Muffin

8.00 EACH

PLATED BREAKFAST

All served with warm freshly baked pastries, honey butter, fruit preserves, juice and coffee service.

Farm Fresh Scrambled Eggs 25.00 pp
Farmer's Frittata 25.00 pp
Bourbon Brioche French Toast, Berry Compote and Maple Syrup 25.00 pp
Hardwood Smoked Bacon and Cheddar Quiche, Sweet Potato Crust 29.00 pp
Kentucky "Hot Brown" Benedict 29.00 pp

SIDE DISHES

Seasonal Melons and Berries
Pork Sausage
Applewood Smoked Bacon
Country Ham
Turkey Sausage
Skillet Potatoes with Peppers and Onions
Sweet Potato Hash

CHOOSE TWO

+5.00 per guest for each additional choice

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory with fresh seasonal crudités. Customize your snack break selections to suit any time of day!



ALL DAY BREAKS

Savory, sweet, and everything in between. Craft the perfect snack break with a completely customized menu built around the array of items below

INDIVIDUAL SNACKS

Assorted cookies by the dozen
(Chocolate Chip, Snickerdoodle,
Oatmeal Raisin) 36.00 dz

Brownies 36.00 dz

Breakfast Pastries 36.00 dz

Cupcakes 38.00 dz

Energy Bars 38.00 dz

Bagged Chips 36.00 dz

Granola bars 36.00 dz

Whole Fruit 40.00 dz

Sliced Fruit Platter 8.00pp

Potato Chips and Choice of Dip 46.00 lb

Choice of Nuts 23.00 lb

Tortilla Chips and Salsa 50.00 lb

Individual Yogurts 4.00 each

GOURMET NACHO & SALSA BAR

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips, and our house salsa verde, pico de gallo, and salsa rojo. Served with sour cream, jalapenos and Signature hot sauce

8.50 PP

GARDEN FRESH CRUDITÉ OF VEGETABLES

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks

7.50 PP

CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allows your guests to customize a sweet or savory combination

Dried Papaya, Dried Pineapple,
Dried Cranberries, Banana Chips

Roasted Peanuts, Roasted Almonds

Granola, Yogurt Raisins

9.00 PP

MEDITERRANEAN SALADS, SPREADS & FLATBREADS

Spiced Israeli Chickpea Salad

Roasted Cauliflower Sauce

Chargrilled Zucchini

Tabbouleh

Ranch Hummus

Grilled Flatbreads and Pita

Chimichurri

Butternut Squash Tahini

Caprese Relish

Greek Yogurt Molasses Dressing

Assorted Greek Olives

Flavored Olive Oils and Vinegars

18.00 PP

ARTISANAL BAVARIAN PRETZEL

*A Kentucky International Convention Center Signature Snack.
Hand rolled in house and served warm.*

Traditional Salted Bavarian with Bourbon Honey Mustard
Bacon, Jalapeno, Beer Cheese | Cinnamon and Sugar, Vanilla Bean Sauce

8.00 each | Minimum of 50 per flavor

ALL DAY BREAKS PACKAGES

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory with fresh seasonal crudités. Customize your snack break selections to suit any time of day!



ALL DAY BREAKS PACKAGES

"START TO FINISH" ALL DAY PACKAGE

Everything you need for the day in between meals

All Day Beverages (8 hour max. serve)

Freshly Brewed Regular and Decaffeinated
Coffee and Hot Tea

Morning Break (30 minutes)

Assorted Granola and Protein Bars

Afternoon Break (30 minutes)

Strawberry Lemonade or Artisan Brewed
Iced Tea, Assorted Sodas and Bottled Water

Snacks (choose one)

House Baked Cookies

Individual Bags of Chips and Popcorn

Soft Pretzels with Honey Bourbon Mustard

Individual Bags of Trail Mix

29.00 PP

"SWEET & SALTY" BREAK (30 MINUTE BREAK)

Chef's Selection of Assorted Doughnut
Holes and Sauces, Chocolate Dipped Bacon,
Barbecue Kettle Chips and Pretzels

10.00 PP

BALANCED "GRAB -N- GO" BREAK (30 MINUTE BREAK)

Assorted Baked Chips, High Protein Energy
Bars, Trail Mix, Dry Roasted Peanuts,
Seasonal Apples and Bananas

13.00 PP

A LA CARTE ITEMS

Signature Snack Mix 4.00 per guest

Trail Mix 4.00 per guest

Mixed Deluxe Nuts 5.00 per guest

Yogurt Parfaits 6.00 per guest

AVOIDING GLUTEN SNACKS

There is something for everyone!

Larabar Bar 5.00 per bar

Food Should Taste Good Olive Tortilla
Chips 3.00 per bag

Traditional Caramel or Cheddar Popcorn
3.50 per bag

Eden Organic Wild Berry Snack Mix
4.00 per bag

NuGo Free Dark Chocolate Protein Bars
5.00 per bar

Whole Fruit 3.50 each

ALL DAY BEVERAGE PACKAGES

COFFEE BASICS

Freshly Brewed Local Coffee

Freshly Brewed Local Decaf Coffee

Assorted Premium Hot Teas

Cream, Low Fat Milk, Sweeteners, Lemon

One Break (1-2 hour service) 10.00 per guest

Half Day (3-4 hour service) 13.00 per guest

Full Day (6-8 hour service) 15.00 per guest

REFRESHMENT STATION

Bottled Water

Assorted Soft Drinks

One Break (1-2 hour service) 10.00 per guest

Half Day (3-4 hour service) 13.00 per guest

Full Day (6-8 hour service) 15.00 per guest

BEVERAGE PACKAGE BREAK ADD-ON'S

*Each of the listed beverages can be added on to
your selected beverage package for a 30 minutes
break/serve time*

Regular or Strawberry Lemonade
3.00 per guest

Artisan Brewed Iced Tea 3.00 per guest

Cold Brew Iced Coffee 5.00 per guest

Bottled Naked Juice 6.00 per guest

Assorted Soft Drinks 4.00 per guest

Bottled Water 4.00 per guest

Hot Chocolate Service
55.00 per gallon (Serves 12-15 guests)

All Natural Fruit Waters : Strawberry Basil,
Cucumber Lemon, Mint Watermelon, Lemon
Pineapple 40.00 per gallon

CHEF'S BEST OUT OF THE BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



CHEF'S BEST OUT OF THE BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats.

27.00 PER BOX

GOURMET SANDWICHES

choose two

Turkey and Gouda, peach chutney, and red onion on honey wheat roll

Grilled Chicken, braised spinach, roasted tomato and herb cheese spread on ciabatta

Roast Beef and Gruyere, horseradish cream on onion roll

Smoked Ham and Swiss, mustard butter on pretzel bun

Country Chicken Salad, basil, scallions, almonds, lemon aioli, on Italian rolls

"ZLT" Wrap, zucchini, sundried tomato pesto, romaine and pepper jack cheese

Turkey Club Wrap, bacon, herb aioli, lettuce, tomato, and cheddar cheese

FARMER SALADS

choose one

Caesar Salad

Vegetable Chop Salad

Deluxe Garden Salad

Southern Salad

WHOLE FRUIT & CHIPS

choose two

Apples, Oranges and Bananas

Kettle Chips - Assorted

Vegetable Pasta Salad

Mustard Potato Salad

DESSERTS

choose one

Fudge Brownie

Honey Bourbon Cookie

Fruit Cup

Chocolate Pecan Bar

MAKE YOUR OWN MARKET SALAD

Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.



MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with old world sliced breads and crackers.

31.00 PER GUEST

Station requires an attendant 150.00 per two hours.

GREENS

choose two

Mixed Baby Greens

Romaine Lettuce

Iceberg

Spinach

Kale and Field Greens Blend

PROTEINS

choose two

Grilled Chicken

Herb Steak

Roast Turkey

Applewood Smoked Bacon

+5.00 per guest for each additional choice

CHEESE

choose two

Blue Cheese

Jack Cheese

Cheddar Cheese

Shaved Parmesan

Feta Cheese

+2.00 per guest for each additional choice

DRESSINGS

choose two

Balsamic Vinaigrette

Creamy Parmesan

Ranch

Honey Mustard

+2.00 per guest for each additional choice

TOPPINGS

choose four

Shaved Carrots

Cut Celery

Kalamata Olive

Grape Tomato

Hard Cooked Egg

Broccoli Nibs

Cucumbers

Edamame

Garbanzo Beans

Red Onion

Dried Cranberries

Sliced Mushrooms

Kidney Beans

+2.00 per guest for each additional choice

SOUPS

Tomato Basil Bisque

Baked Potato

Broccoli Cheddar

Southwest Tortilla Soup

+4.00 per guest per selection

PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with choice of salad, entrée, dessert, signature rolls, garlic butter and chef's choice of seasonal vegetable

ENTRÉES

Chicken

Rosemary Lemon Chicken, marinated with rosemary, lemon, and garlic, au gratin potato cake **41.00**

Peppered Balsamic Chicken, baby new potatoes, roasted grapes, and balsamic vinegar sauce **41.00**

Parmesan-Crusted Chicken Breast, sea salt fingerling potatoes and tomato basil chutney **42.00**

Moroccan Chicken, braised range chicken with Moroccan spices, orange, tomato, black currants, almonds and basmati rice **40.00**

Reds

Braised Short-Rib, herb polenta and natural Cabernet reduction **44.00**

Beef Tenderloin, pan roasted and served with pomme puree and green peppercorn port reduction **48.00**

Pork

Grilled Double Cut Pork Chop, sweet potato soufflé and Zinfandel Bing cherry sauce **41.00**

Seafood

Kentucky Bourbon Glazed Salmon, rosemary roasted new potatoes and seasonal bistro vegetable **46.00**

Vegetable

Roasted Corn and Black Bean Tart, fire-roasted corn, red bell peppers, black beans, onions, avocado, and brown rice in a cilantro infused tart shell **40.00**

DUET ENTRÉES

Grilled Petite Filet and Pan Seared Lemon Chicken, tomato-basil relish, Cabernet mashed potatoes, and caramelized shallot jus **56.00**

Double-Cut Niman Ranch Lamb Chop and Gulf Shrimp, butternut squash and polenta **70.00**

Herb-Crusted Tenderloin of Beef and Maine Sea Scallops, scalloped Yukon Gold potatoes, and red wine sauce **70.00**

Petite Filet Mignon and Seared Salmon, risotto, and three-peppercorn sauce **58.00**

CHILLED ENTRÉES

Dragon's Gate Asian Chicken Salad, char siu chicken, hoison noodles, sweet and sour vegetables, Asian slaw, and wonton croutons **33.00**

Chophouse Bistro Steak Salad, hearty greens, char-fired bistro steak, wood-roasted mushrooms, artichokes, grilled peppers, and balsamic onions, topped with tobacco onions **37.00**

Grilled Chicken Salad, wrapped artisan greens, vegetable salad, and classic mustard vinaigrette **35.00**

Antipasti Salad, romaine hearts wrapped in prosciutto, pesto chicken, fresh mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction, and lemon basil oil **36.00**

SALADS (*choose one*)

Mixed Field Greens, cucumber, grape tomatoes, carrots, and herb vinaigrette

Arugula, shaved fennel, Valencia oranges, and Meyer lemon vinaigrette

Baby Spinach, crispy pancetta, manchego cheese, and sherry vinaigrette

Bibb and Frisee, goat cheese, dried cranberries, candied pecans, and maple vinaigrette

Tomatoes and Fresh Mozzarella, olive oil, aged balsamic, vinegar, fresh basil

Romaine, shaved Parmesan, garlic croutons, and lemon Caesar dressing

Baby Greens, mixed berries, spiced pecans, goat cheese, and white balsamic vinaigrette

DESSERTS (*choose one*)

Kentucky-misu, bourbon coffee mascarpone, bittersweet chocolate, candied pecans

Southern Banana Cream, house made vanilla wafer

Carrot Cake, cream cheese frosting and toasted walnuts

Rustic Apple Pecan Tart, cinnamon custard sauce

Key Lime Pie, toasted coconut and strawberry coulis

Caramel Chocolate Mousse Cake, salted caramel sauce

SMALL BITES & BREAKS



SMALL BITES & BREAKS

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

HORS D'OEUVRES

Chicken

Pecan Chicken, peach chutney 5.00 each

Chicken Cordon Blue with blue cheese sauce 4.50 each

Tandoori Chicken Satay, mango salsa 4.50 each

Reds

Beef Wellington, horseradish cream 6.00 each

Beef Satay, Thai peanut sauce 5.00 each

Ancho Chili Lamb Chop, jalapeno citrus salsa 6.50 each

Mediterranean Kabob with cucumber yogurt sauce 5.50 each

Pork

Pulled Pork Biscuit 5.00 each

Pork Potsticker, soy and sweet chili 4.50 each

Vegetable

Vegetable Spring Roll, sweet soy 4.50 each

Brie en Croute, raspberry 4.50 each

Tuscan Ratatouille Tart 4.50 each

Wild Mushroom Volau Vent 4.50 each

Seafood

Shrimp and Grits 5.50 each

Crab Cake with Lemon Aioli 6.50 each

Seared Sesame Tuna Wonton with seaweed salad and wasabi cream 5.50 each

Smoked Salmon Cracker with creme fraiche, capers and red onion 5.50 each



SMALL PLATES

Pan Roasted Sea Scallops, watermelon gazpacho, 25-year-old balsamic *8.00 each*

Chicken and Waffle Slider, cayenne syrup *7.00 each*

Mini Local Brat, kraut and mustard on petit bun, potato salad *7.00 each*

Braised Beef and Aged Cheddar Mac, port wine tomato glaze *7.00 each*

BBQ Shrimp and Grits *7.00 each*

Meatball Hoagie, marinara, and mozzarella *6.50 each*

WILLY WONKA JUNKFOOD

Milk chocolate dipped potato chips strawberries, and marshmallows dark chocolate dipped pretzel rods, hickory bacon, orange peel, pineapple, and bananas *14.00 pp*

ARTISANAL CHARCUTERIE

Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, sliced old world breads and flavored olive oil *17.00 pp*

INTERNATIONAL CHEESE DISPLAY

Chefs selection of international cheeses, orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and bagel chips *14.00 pp*

LOUISVILLE STYLE MEZZE PLATTER

Spiced pimento cheese, fried olives, black pepper oil, pickled vegetables, local charcuterie and cheese planks, crudités, with honey bourbon vinaigrette, fresh baked breads, herb crackers and signature biscuit crisp *18.00 pp*

HUMMUS TRIO

Traditional, roasted bell pepper and Kalamata olive. Served with crispy carrot, celery, crackers, and bagel chips *9.00 pp*

ALL DAY CHEF TABLES



LATINO FLARE

Heat up your event with bright fresh Spanish inspired flavors, featuring cool salads and entrées with a little heat. Local coffee and tea included.

44.00 PP

CHILLED ITEMS

choose two, additional choice 4.00 pp

Heirloom Cherry Tomatoes, avocado, pickled red onion, and cilantro-lime vinaigrette

Blended Greens, plum tomatoes, shaved red onion, pickled jalapenos, crispy tortilla strips, fire-roasted corn, and chipotle ranch dressing

Jicama and Black Bean Slaw, mango-citrus vinaigrette

ENTREES

choose two, additional choice 10.00 pp

Bacon-Wrapped Pork, mojo demi-glace

Grilled Chicken Breast, pineapple salsa

Beer Braised Beef and Chicken Fajitas, warm flour tortillas, and traditional accompaniments

Shredded Pork Carnitas, warm flour tortillas

Chicken, Black Bean and Cheddar Quesadillas

SIDE PLATTERS

choose two, additional choice 5.00 pp

Black Beans and Cumin Rice

Seasonal Sautéed Vegetables

Mexican Jalapeno and Lime Rice

Bacon and Beer Borracho Beans

DESSERT

choose two, additional choice 5.00 pp

Double Fudge Chocolate Cake, grilled pineapple

Spanish Flan

Tres Leches Cake

CHIMICHURRI

MARINATED GRILLED BEEF

*Suggested Menu Enhancement
Attendant Fee Included*

Blistered Cherry Tomatoes and Pickled Shaved Red Onions

675.00 | Serves 30 Guests



ASIAN MARKET

Our Asian Market themed Chef Table creates an authentic experience with signature items featured from all Asian cuisines, prepared fresh by our chefs. Fresh baked sweet Hawaiian rolls, Local coffee and tea included.

45.00 PP

CHILLED ITEMS

choose two, additional choice 4.00 pp

Baby Mixed Greens, cucumber, cherry tomatoes, fried wontons, edamame, ginger-soy vinaigrette, and ranch dressing

Thai Beef Salad, mint, cilantro, and chili-lime vinaigrette

Rice Noodle Salad, mixed peppers, onion, and peanut vinaigrette

Pickled Napa Cabbage Slaw

SIDE PLATTERS

choose two, additional choice 5.00 pp

Fried Rice

Baby Bok Choy, sake glazed carrots and broccolini

Vegetable Lo Mein

Steamed White Rice

ENTREES

choose two, additional choice 10.00 pp

Olive Oil Poached Cod

Soy Marinated Seared Salmon

Sweet Chili Lime Glazed Grilled Chicken Breast

Beef and Broccoli Lo Mein

Orange Glazed Pork

DESSERT

choose two, additional choice 5.00 pp

White Chocolate Matcha Cake

Mango Coconut Rice Pudding

Chinese Doughnuts and Filled Sweet Buns

BACON WRAPPED PORK TENDERLOIN CARVING TABLE

*Suggested Menu Enhancement
Attendant Fee Included*

Cilantro-Lime Rice and Black Beans

Jicama and Grilled Pineapple Slaw

525.00 | Serves 35 Guests

ALL DAY CHEF TABLES

continued



ITALIAN BISTRO

Our Italian Bistro Chef Table brings the culinary spirit of the region to life with traditional Italian favorites and our signature Chef creations. Garlic bread, local coffee and tea included.

44.00 PP

CHILLED ITEMS

choose two

Chilled Haricot Vert, overnight cherry tomatoes, red onions, crumbled goat cheese, and balsamic vinaigrette

Romaine Hearts, garlic croutons, Parmesan cheese, cherry tomatoes, creamy Parmesan dressing

Baby Mixed Greens, cherry tomatoes, European cucumbers, crumbled feta, Kalamata olives, roasted red pepper vinaigrette, ranch dressing

add additional 4.00 pp

SIDE PLATTERS

choose two

Potato Gnocchi, baby spinach, truffle cream

Grilled Asparagus and Oven-Dried Tomatoes

Ratatouille

Tri-Color Cheese Tortellini, pesto cream

add additional for 5.00 pp

DESSERT

choose two

Tiramisu

Espresso Cheese Cake

Limoncello Cake

add additional for 5.00 pp

ENTRÉES

choose two

Chicken Piccata, caper lemon cream, and fried basil

8 Cut Chicken Cacciatore, vine ripe tomatoes, Kalamata olives, and fresh herbs

Seared Salmon, fennel and artichoke relish

Breaded Chicken Parmesan, house Pomodoro sauce

Fettuccine, braised short-rib ragu

add additional for 10.00 pp

HERB MARINATED BEEFTENDERLOIN

*Suggested Menu Enhancement
Attendant Fee Included*

Red wine demi-glace, horseradish sour cream, whole-grain mustard, carving rolls

575.00 | Serves 30 Guests

ALL AMERICAN

Get a taste of the low country with our tender hickory and oak wood smoked meats, served up hand-carved and dressed in traditional, mustard, and ancho-spiced sauces. No barbecue is complete without fresh baked corn bread muffins and sides. Local coffee and tea included.

44.00 PP

CHILLED ITEMS

choose two

Mixed Greens, seasonal toppings, champagne citrus vinaigrette and ranch dressing

Chopped Wedge, crisp bacon, plum tomatoes, crumbled bleu cheese, carrots, buttermilk ranch dressing and balsamic vinaigrette

Barbecue Slaw

Cucumber and Tomato Salad, red wine vinaigrette

Baked Potato Salad, cheddar cheese, scallions, and dijonnaise dressing

add additional choice 4.00 pp

SIDE PLATTERS

choose two

Bourbon-Style Baked Beans

Garlic Smashed Red Bliss Potatoes

Homestyle Macaroni and Cheese

Caramelized Onion Green Beans

Sautéed Southern Greens

add additional choice 5.00pp

ENTREES

choose two

12 Hour Slow Roasted Beef Brisket

Buttermilk Fried Bone-In Chicken

Rosemary and Lemon Roasted 8 Cut Chicken

Orange BBQ Pulled Chicken Thighs

Roasted Pork Loin, Golden Ale BBQ sauce

Grilled Herb-Marinated Mahi-Mahi, lemon butter sauce

add additional choice 10.00 pp

DESSERT

choose two

Carrot Cake, vanilla cream cheese icing

Bread Pudding, amaretto crème anglaise

Strawberry Shortcake

add additional choice 5.00 pp

SLOW ROASTED BONE IN TURKEY BREAST

Suggested Menu Enhancement

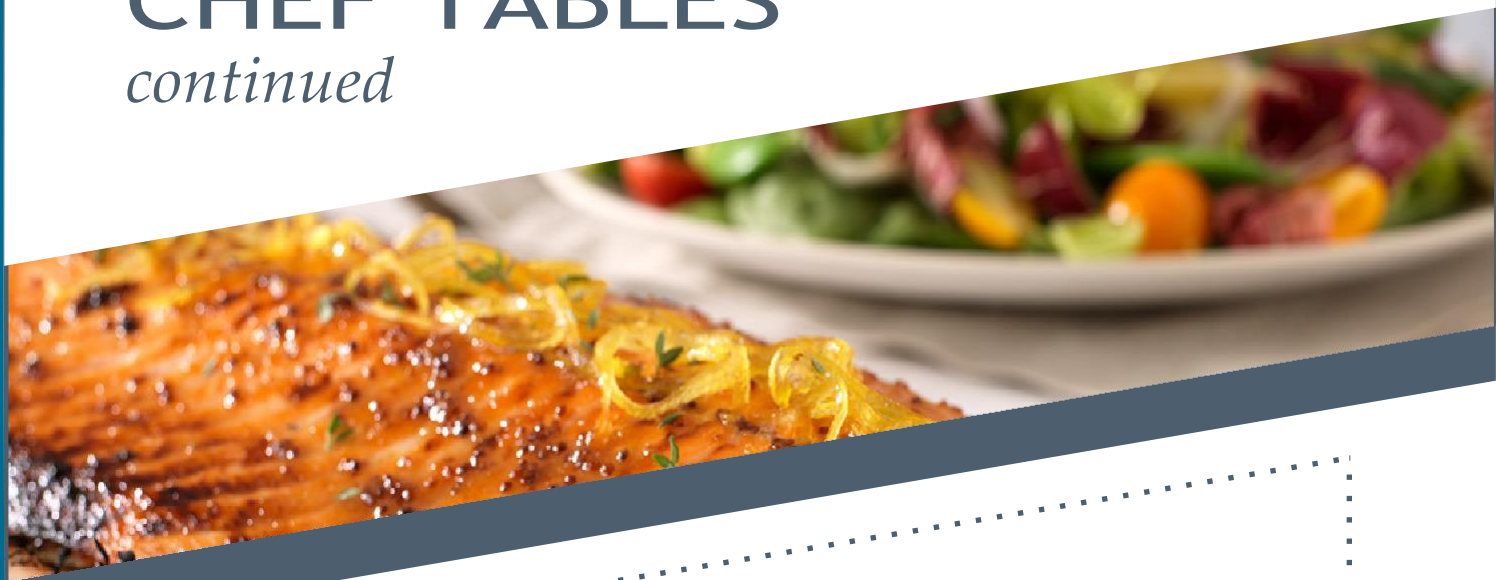
Attendant Fee Included

Traditional gravy, cranberry relish, carving rolls

375.00 | Serves 30 Guests

ALL DAY CHEF TABLES

continued



THE STEAKHOUSE

Iceberg Wedge, grape tomatoes, red onions, crisp bacon, and creamy blue cheese dressing

Caesar Salad, Parmesan and garlic croutons, classic Caesar dressing

New York Strip Loin Cutlets, horseradish cream, mushroom jus

Roasted Lemon with Garlic Chicken, natural jus

Sautéed Green Beans, herbed tomatoes

Loaded Mashed Potatoes, bacon, cheddar, sour cream, chives

Red Wine-Braised Wild Mushrooms, shallots

Peach Bread Pudding, warm caramel sauce

Mini Cheesecake Bites, assorted

48.00 PP

SIGNATURE SALADS AND SANDWICHES

Nicoise Salad, European-style greens, hard-cooked egg, green beans, Kalamata olives, grape tomatoes, onion, red wine vinaigrette

Harvest Grain Salad, grilled vegetables, maple-herb dressing

Kettle-Style Potato Chips

Pressed Shaved Ribeye, bell pepper, onions, provolone, crusty hoagie

Turkey and Gouda, Vidlalia onion, peach chutney, honey wheat roll

Pesto Vegetable Melt, focaccia

Mini Cheesecakes, assorted

Fresh Fruit

36.00 PP



CHEF TABLE ENHANCEMENTS

PORK STEAMSHIP CARVING TABLE

Roasted Pork Steamship
Mac and Cheese Stuffed Potatoes
Hickory Bacon
Romesco
Harissa
Chermoula
Pineapple, Jicama, and Cucumber Slaw

15.00 PP

CARVED ITALIAN SAUSAGE

Grilled Italian Rope Sausage
Sautéed Tri-color Peppers
Grilled Onions
Tomato-basil sauce
Giardiniera
Mini Torpedo Rolls

13.00 PP

CARVED SMOKED RIB-EYE

Georgia Barbeque Sauce
Carolina Gold BBQ
Port Wine Tomato Galze
Mini Baguettes

16.00 PP

DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts like fondue, sundaes, and more.



DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

DONUT SUNDAE BAR

Chocolate and Vanilla Donuts
 Vanilla Bean Ice Cream
 Strawberry, Chocolate, and Carmel Sauce
 Seasonal Berries
 Sprinkles, Cookie Crumbs, Crushed Peanuts
 Red Cherries and Whipped Cream

13.00 PP

*Station requires an attendant
 150.00 per two hours*

FONDUE DISPLAY

Dark Chocolate Fondue, White Chocolate
 Fondue, and Carmel Fondue
 Vanilla Bean and Chocolate Pound Cake
 Seasonal Berries, Pineapple, Banana,
 Cantaloupe
 Salted Pretzel Rods
 Fresh Whipped Cream

15.00 PP

COOKIES, BROWNIES, AND MILK

Warm Chocolate Chip Cookies
 Snickerdoodle Cookies
 Chocolate Brownies
 Ice Cold Milk

10.00 PP

SIGNATURE DESSERTS

Carrot Cake
 Red Velvet Cake
 New York-style Cheesecake
 Cupcakes
 Sweet Dessert Shots
 Cookies, Brownies & Dessert Bars

15.00 PP

CUPCAKE BAR

Lemon Meringue
 Red Velvet
 Jelly Roll
 Chocolate Peanut Butter Cup
 Double Chocolate
 Vanilla

15.00 PP

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Jalapeno and Minted Watermelon.



NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services
based on your group from the options below.

ALL NATURAL FRUIT WATERS

Strawberry Jalapeno

Cucumber Lemon

Minted Watermelon

40.00 gallon | Serves 12–15 guests

COFFEE AND TEA

Fresh brewed coffee (Regular and Decaf)

Assortment of Hot and Flavored Teas

Cream and Low Fat Milk

Sweeteners and Lemon

52.00 per gallon | Serves 12–15 guests

HOT CHOCOLATE

House made Hot Chocolate

Fresh Whipped Cream

Chocolate Sprinkles

Mini Marshmallows

45.00 per gallon | Serves 12–15 guests

INTERNATIONAL COFFEE

Premium Fresh Brewed Coffee
(Regular and Decaf)

International Tea Selection

Cream and Low Fat Milk

Sweeteners, Flavored Syrups, Orange
Blossom Honey, Lemon

Fresh Whipped Cream, Chocolate Shavings,
Cocoa, and Mints

China and Disposable Cups

58.00 per gallon | Serves 12–15 guests

FRESH SQUEEZED LEMONADE OR FRUIT PUNCH

40.00 gallon | Serves 12–15 guests

FRESH BREWED ICED TEA

40.00 gallon | Serves 12–15 guests

BOTTLED BEVERAGES

Soft Drinks *3.50 each*

Water *4.00 each*

BAR SELECTIONS

Catch up with your guests over a selection of wines and imported and domestic beers, all served by our bar staff.



BAR SELECTIONS

Select your preferred bar package based on our offerings below.
Beverages are billed on consumption unless otherwise noted.

HOSTED DELUXE BAR

COCKTAILS

Featuring Svedka, Bombay Dry, Dewar's, Jim Beam, Bacardi Superior, Jose Cuervo Especial, Jack Daniels
7.50 each

WINE BY THE GLASS

Deluxe Chardonnay 7.00 each
Deluxe Cabernet Sauvignon 7.00 each
Deluxe Merlot 7.00 each
Deluxe Pinot Grigio 7.00 each
Deluxe Brut 7.00 each

PREMIUM BEER 7.50 each

DOMESTIC BEER 7.00 each

BOTTLED WATER 4.00 each

SOFT DRINKS 3.50 each

JUICES 4.00 each

HOSTED PREMIUM BAR

COCKTAILS

Featuring Tito's, Bombay Sapphire, Dewar's 12-year, Maker's Mark, Jameson, Bacardi Superior, Jack Daniels, Jose Cuervo Traditional, Hennessey VS
8.50 each

WINES BY THE GLASS

Premium Chardonnay 8.00 each
Premium Pinot Noir 8.00 each
Premium Cabernet Sauvignon 8.00 each
Premium White Zinfandel 8.00 each
Premium Brut 8.00 each
Specialty Cocktail 12.00 each

PREMIUM BEER 7.50 each

DOMESTIC BEER 7.00 each

BOTTLED WATER 4.00 each

SOFT DRINKS 3.50 each

JUICES 4.00 each

Bartender fee required.

All prices are subject to a 23% service charge and a 6% sales tax.

Events of (20) guests or less are subject to a small group fee per meal function

NEW FEATURE

THE KICC BOURBON EXPERIENCE

Custom tasting with Local Distiller's Taste and learn a little history about Kentucky bourbon.

Pricing based on available selection

PACKAGE BAR SERVICE

	2 HOURS	3 HOURS	4 HOURS
PLATINUM BRANDS	34.00 pp	42.00 pp	50.00 pp
DELUXE BRANDS	31.00 pp	38.00 pp	47.00 pp
BEER AND WINE	25.00 pp	32.00 pp	39.00 pp

CASH BAR OPTIONS ARE ALSO AVAILABLE

A Minimum per bar is required, as well as a Bartender Fee.
Please review with your Catering Sales Manager for details.

WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.



WINE BY THE BOTTLE

Curate your own personal wine list from our menu of cellar favorites.

BUBBLY

Cooks Brut 36.00

Korbel Brut, California 44.00

Moet Chandon 187ml 26.00

DELUXE WINE

Copper Ridge Chardonnay 36.00

Copper Ridge White Zinfandel 36.00

Copper Ridge Merlot 36.00

Copper Ridge Cabernet Sauvignon 36.00

PLATINUM WINE

Cakebread Chardonnay 95.00

Chimney Rock Cabernet Sauvignon
95.00

PREMIUM WINE

Woodbridge by Robert Mondavi
Pinot Grigio 39.00

Woodbridge by Robert Mondavi
White Zinfandel 39.00

Woodbridge by Robert Mondavi
Chardonnay 39.00

Woodbridge by Robert Mondavi
Merlot 39.00

Woodbridge by Robert Mondavi
Cabernet Sauvignon 39.00

Greystone Chardonnay 44.00

Mark West Pinot Noir 44.00

Avalon Cabernet Sauvignon 44.00

Cline Cellars "Ancient Vines"
Costa Country Zinfandel 44.00

Gascon Mendoza Malbec 44.00

Beringer White Zinfandel 44.00

