

HYATT REGENCY LEXINGTON CATERING MENU



All Food and Beverage is subject to a 25% service fee and 6% sales tax. Pricing is subject to change without notice.

BREAKFAST | BREAKS | LUNCH | RECEPTION | DINNER | BEVERAGES
401 W. HIGH STREET, LEXINGTON, 40507 1-800-233-1234 FAX: 1-859-254-7430 lexington.regency.hyatt.com



CONTINENTAL BREAKFAST

Minimum 10 People - 1 1/2 Hour Maximum Service

All Continental Breakfasts Include Regular and Decaffeinated Royal Cup® Coffee with Flavored Syrups and a Selection of Tazo Hot Tea®

HYATT SIGNATURE CONTINENTAL

Selection of Chilled Juices
Orange, Grapefruit, V-8, Cranberry

Sliced Fresh Fruit Display
Cantaloupe, Honeydew, Pineapple

Chef's Selection of Fresh Baked Pastry

Hyatt Almond Berry Croustade

16.95 per guest

STAYFIT® CONTINENTAL BREAKFAST

Selection of Chilled Juices
Orange, Tomato, Cranberry, Grapefruit

Strawberry & Banana Smoothie Shooters

Steel Cut Oatmeal—Skim & 2% Milk

Oat Bran and Gluten Free Muffins

Low Fat Vanilla Yogurt, Fruit and Granola Parfaits

Assorted Granola and Energy Bars

Seasonal Sliced Fruit

19.95 per guest

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BREAKFAST BUFFETS

Minimum 25 People - 1 1/2 Hour Maximum Service

All Breakfast Buffets Include Regular and Decaffeinated Royal Cup® Coffee with Flavored Syrups and a Selection of Tazo Hot Teas



DAY BREAK BREAKFAST BUFFET

Selection of Chilled Juices

Individual Fresh Fruit Cocotte

Cinnamon & Vanilla Bean Brioche, French Toast or
Buttermilk Pancakes
Maple Syrup

Scrambled Eggs

Bacon & Turkey Sausage

Breakfast Potatoes

29.95 per guest

AMERICAN SUNRISE BREAKFAST BUFFET

Selection of Chilled Juices

Chef's Selection of Fresh Baked Pastry

Fruit Preserves and Butter

Sliced Fresh Fruit Display

Farm Fresh Scrambled Eggs
Garnished with Tomato, Green Pepper, and Shredded Cheese

Crisp Bacon Strips & Sausage Links

Seasoned and Baked Breakfast Potatoes

26.95 per guest

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BREAKFAST ENHANCEMENTS

To Compliment your Choice of Breakfast Buffet or Continental Breakfast

BUILD YOUR OWN GRANOLA

Enhance our Chef's Granola with Guest's Selection of The Following:
Coconut, Fresh Berries, Dried Cherries, Pecans, Sliced Almonds, Raisins, Honey and Vanilla Yogurt
75.00 per dozen

CUSTOM OATMEAL

Enhance our Southern Oats with Guests' Selection of the Following: Sliced Almonds, Walnuts, Pecans, Dried Cherries, Apples, Raisins, Maple Syrup, Brown Sugar, Cinnamon, Nutmeg and Ginger, Skim & 2% Milk
75.00 per dozen

HYATT FRENCH TOAST

Thick Sliced Cinnamon French Toast with Warm Roasted Fruit
- OR -

Thick Sliced White Chocolate French Toast with Fresh Strawberries
Warm Maple Syrup and Butter
6.95 per guest

CHEESE BLINTZES

Traditional Blintz Filled with Cheese, Topped with Fruit Sauce and Whipped Cream
75.00 per dozen

BREAKFAST SANDWICHES

Breakfast Burrito
Flour Tortilla Stuffed with Egg, Cheese, & Sausage with Salsa
59.00 per dozen

Buttermilk Biscuits or Buttery Croissants with Egg and Cheese and Your Choice of Ham or Sausage
59.00

Buttermilk Biscuits & Gravy
4.95 per guest

Mini Southern Hot Browns
42.95 per dozen

OMELET STATION*

Chef Made Omelets with Guests' Selection of Diced Ham, Cheddar Cheese, Tomatoes, Mushrooms, Onions, Spinach, Green Peppers, Jack Cheese and Jalapenos
9.95 per guest

*Requires an attendant at 150.00 each

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PLATED BREAKFAST

All Plated Breakfasts Include Regular and Decaffeinated Royal Cup® Coffee, Orange Juice and a Selection of Tazo Hot Tea®
Basket of Assorted Breakfast Muffins, Danish, Fruit Breads or Biscuits

THE ALL-AMERICAN BREAKFAST

Freshly Scrambled Eggs with Your Choice of Smoked Bacon, Country Style Sausage or Country Ham;
Served with our Southern Breakfast Potatoes, Roasted Tomato and Asparagus

21.95 per guest

STAYFIT FRENCH TOAST

Egg White Whole Grain French Toast with Toasted Pecans and Boiled Cider-Apple Sauce; Accompanied by Turkey Bacon and Fresh Fruit Garnish

22.95 per guest

FRUIT PLATE

Sliced Fresh Fruit to Include Cantaloupe, Honeydew, Strawberries and Grapes, a Side of Yogurt and a Breakfast Croissant;
Garnished with Fresh Mint

21.95 per guest

BREAKFAST BURRITO

Tortilla Wrap Stuffed with Egg, Cheese and Sausage;
Topped with Salsa, Shredded Jack Cheese, Peppers and Sour Cream;
Served with Seasoned Breakfast Potatoes and Grilled Peppers

20.95 per guest

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BREAKFAST ENHANCEMENTS & COFFEE BREAK SOLUTIONS



BEVERAGE

Royal Cup®
Regular & Decaffeinated
Coffee with Flavored Syrups
Tazo Hot Tea
60.00 per gallon

Tazo® Hot Tea
Hot Chocolate
2.50 per drink

Chilled Orange, Tomato,
Grapefruit and
Cranberry Juices
40.00 per gallon

Regular, Diet and
Decaffeinated Pepsi® Soft
Drinks

Aquafina® Bottled Water
4.00 per drink

Bottled Iced Teas,
Lemonade & Fruit Juices
4.50 per bottle

Specialty Waters
(Fiji®, Perrier®, Mineral)
5.50 per bottle

Starbucks™ Bottled
Frappuccino
5.00 per bottle

Milk
(Whole, 2%, Skim)
3.00 per carton
4.50 per liter (chug)

Assorted Energy Drinks
5.00 per drink

Infused Water Display
Choice of
Cucumber, Berry, or Lemon
35.00 per gallon

Lemonade
Blue Raspberry Punch
30.00 per gallon

Iced Tea
(Sweet or Unsweet)
35.00 per gallon

MORNING

Breakfast Breads or Muffins
Warm Cinnamon Rolls
Fresh Baked Danish or Donuts
36.00 per dozen

Hyatt Almond Berry Croustade
Assorted Bagels
Buttery Croissants
39.00 per dozen

Fresh Whole Fruit
4.50 per piece

Seasonal Fruit Display with
Honey Yogurt Sauce
10.50 per guest

Fruit Yogurts
5.00 each (Traditional)
6.00 each (Greek)

Granola Bars
3.50 each

Energy and Power Bars
6.00 each

AFTERNOON

Jumbo House Made Cookies
Brownies, Blondies &
Lemon Bars
40.00 per dozen

Ice Cream Bars & Novelties
And Frozen Candy Bars
4.50 each

Individual Bags of Chips,
Hard Pretzels, Fresh Popcorn
3.00 per bag

Individual Bags
Deluxe Mixed Nuts or
Trail Mix
2.50 per bag

Nacho Chips, Queso, Salsa
7.00 per person

Hummus with Pita Chips
8.00 per person

Fruit Skewers with Yogurt Dip
\$51 per dozen

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AFTERNOON BREAKS

Minimum 10 People - 1 1/2 Hour Maximum Service

All Breaks Include Regular and Decaffeinated Royal Cup® Coffee and Selection of Tazo Hot Tea®

HEALTH NUT

Hummus with House Made Pita Chips
Fresh Whole Fruit, Assorted Granola Bars
Bottled Water and Pepsi® Soft Drinks
14.95 per guest

WILDCAT BREAK

Individual Bags of Popcorn
Mini Sliders (Choice of 1):
Cheeseburger, Parmesan Chicken or BBQ Pork
Bottled Water and Pepsi® Soft Drinks
16.95 per guest

BEER CHEESE BREAK

Ky Proud/Local Made Beer Cheeses
Original (Mildly Hot), Jalapeno Jack
Swiss Almond, Bourbon & Red Pepper
Served with Raw Vegetable Crudite, Crackers and Hard Pretzels
O'Doul's Non-Alcoholic Beer, Assorted Pepsi® Soft Drinks &
Bottled Water
16.95 per guest

ICE SCREAM

Assorted Ice Cream Bars & Sandwiches
Frozen Fruit Bars
Individual Bags of Chips & Pretzels
Root Beer and Pepsi® Soft Drinks
14.95 per guest

GOURMET COFFEE BREAK

Royal Cup® Coffee Served with Flavored Syrups, Chocolate Shavings, Whipped Cream, Cinnamon, Nutmeg, Biscotti, and Individual Chilled Starbuck's Frappuccino.
9.95 per guest
Add Chef's selection of coffee cakes
16.95 per guest

BUILD YOUR OWN BREAK

Choice of: Assorted Candy Bars
Assorted Granola Bars
House Made Cookies
Fresh Baked Brownies
Individual Bags of Popcorn
Nacho Chips, Salsa, Queso
Fresh Sliced Fruit Display
Fresh Whole Fruit
Lemon Bars

(2) Choices From Above 14.95 per guest
(3) Choices From Above 15.95 per guest
Includes Bottled Water and Pepsi® Soft Drinks

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SANDWICHES & “ON THE GO” LUNCHES

Plated Lunch items Include Iced Tea or Water, Royal Cup® Coffee, Selection of Tazo Tea®, Choice of Lemon Bar, Brownie or Cookie
“ON THE GO” Lunches Include Chips, Pasta Salad , Bottled Water or Soft Drink and Lemon Bar, Brownie or Cookie

BLUEGRASS CLUB

Croissant Stacked with Roasted Ham OR Turkey, Smoked Bacon, White Cheddar Cheese, Seasoned Mayo, Lettuce and Tomato

Plated - 21.95 per guest

“ON THE GO” - 25.95 per guest

ASIAN CHICKEN WRAP

Chicken Strips Seasoned and Marinated in Soy Sauce, Ginger, Fresh Garlic, and Peanut Butter with Julienned Peppers and Slivered Cabbage, in a Flour Tortilla

Plated - 21.95 per guest

“ON THE GO” - 25.95 per guest

CHICKEN SALAD WRAP

Freshly Made Chicken Salad in a Flour Tortilla with Bibb Lettuce, Tomato, and Thinly Sliced Red Onion

Plated - 22.95 per guest

“ON THE GO” - 26.95 per guest

VEGETARIAN WRAP

Shredded Romaine and Iceberg Lettuce with Julienne Yellow Squash, Zucchini, Carrots, Red Peppers and Asparagus Drizzled with Chef’s Dressing in a Flour Tortilla

Plated - 21.95 per guest

“ON THE GO” - 25.95 per guest

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PLATED LUNCHES

All Lunch Items Include Warm Rolls and Butter, Choice of Salad and Dessert (Pg 11), Royal Cup® Coffee, Selection of Tazo Tea®, Iced Tea or

ENTRÉE SELECTIONS

Chicken

- Breaded Chicken Picatta with White Wine & Lemon
Caper Sauce 25.95
- Grilled Chicken with Herb Pesto 26.95

Beef

- Short Rib 29.95
- Grilled Sirloin Steak with Mushroom Demi-Glace 28.95

Pork

- Apple Chutney Pork Medallions 24.95

Seafood

- Seared Mahi with Fennel, Tomatoes, and Crispy Capers
28.95
- Grilled Atlantic Salmon with Lemon Cream Sauce 30.95

ACCOMPANIMENTS (Choice of 1 Starch and 1 Vegetable)

Starches

- Asparagus Risotto
- Corn Pudding
- Roasted New Potatoes
- Sweet Potato Mash
- Au Gratin Potatoes
- Smashed Asiago Potatoes
- Cheese Risotto
- Long Grain Rice

Vegetables


- Seasonal Sautéed Vegetables
- Grilled Vegetables
- Sorghum Glazed Baby Carrots
- Roasted Vegetable Medley
- Grilled Asparagus
- Stem on Baby Carrots and Roasted Red Pepper

See p. 10 for Vegetarian, Vegan and Gluten Free Options

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Vegetarian, Vegan and Gluten Free Options

All Lunch Items Include Warm Rolls and Butter, Choice of Salad and Dessert (Pg 11), Royal Cup® Coffee, Selection of Tazo Tea®, Iced Tea or Iced Water



Polenta Cake with Roasted Vegetables 28.95

Napoleon of Grilled Vegetables with Lentil Chili and Olive Polenta Cake 28.95

Vegan Stuffed Pastry with Sweet Red Pepper Sauce and Vegetables 28.95

Stuffed Bell Peppers with Quinoa and Roasted Vegetables 28.95

Impossible Burger with lettuce, tomato, onion and bun 28.95

Breaded Vegan Chicken Breast with Chef's Choice of Starch and Vegetable 28.95

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LUNCH SALADS & DESSERTS

Choice of Salad and Dessert To Compliment your Hot Plated Lunch

SALADS

(INCLUDED IN MENU PRICE)

Bluegrass Mixed Green Salad

Spring Mix, Julienned Carrots, Cucumbers, Shredded Red Cabbage and Tomato with Balsamic Vinaigrette and Ranch Dressing

Caesar Salad

Romaine, Shredded Parmesan and Garlic Croutons with Classic Caesar Dressing

Chopped Salad

Mixed Greens and Iceberg Lettuce with Chopped Tomato, Cucumber and Feta Cheese with Champagne Vinaigrette and Ranch Dressings

SALADS

(UPGRADE - ADDITIONAL 3.50 PER PERSON)

Apple and Arugula Salad

Apple, Arugula, Camembert, Spiced Walnuts, and Apple Cider Dressing and Ranch Dressing

Bibb and Endive Salad

Bibb Lettuce with Belgium Endive Mixed Greens, Candied Walnuts, Sliced Asian Pear & Feta Cheese with Balsamic Vinaigrette and Ranch Dressing

Strawberry Salad

Baby Greens with Strawberries, Blueberries, Red Onion, and Goat Cheese with Balsamic Vinaigrette and Ranch Dressing

Cobb Salad

Iceberg and Romaine with Shredded Carrots, Diced Tomatoes, Crumbled Bleu Cheese, Chopped Egg and Bacon with Raspberry Vinaigrette and Ranch Dressing

DESSERTS

(INCLUDED IN MENU PRICE)

Deluxe Chocolate Cake

Caramel Fudge Cake

Carrot Cake

Lemon Twist Cake

Bourbon Butter Cake

Double Apple Caramel Pie

Key Lime Mousse Pie

NY Cheesecake

Chocolate Marble Cheesecake

Raspberry White Chocolate Cake

Triple Chocolate Cake

DESSERTS

(UPGRADE - ADDITIONAL 3.50 PER PERSON)

Bourbon Mousse

Goey Pecan

Key Lime

Chocolate Pate

Strawberry Sensation

Double Chocolate Mousse

Vanilla Bean Cheesecake

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SMALL GROUP LUNCH BUFFETS

15 - 30 PEOPLE – 1 1/2 Hour Maximum Service

All Lunch Buffets Include Regular and Decaffeinated Royal Cup® Coffee with Flavored Syrups, Selection of Tazo Hot Tea®, and Iced Tea or

ARTISAN SANDWICH SHOP BUFFET

Bluegrass Mixed Green Salad & Penne Pasta Salad

Choice of (2) Gourmet Sandwiches:

- (1) Turkey & Swiss in Tomato Wrap
 - (2) Chicken Salad on Croissant
 - (3) Tuna Salad on Croissant
 - (4) Roasted Vegetable Wrap
 - (5) Ham, Bleu Cheese & Pear in Pita
 - (6) Roast Beef, Provolone, Arugula & Red Pepper on 12 Grain Bread
 - (7) Italian Grinder with Salami, Ham, Pepperoni, Provolone, Lettuce, Tomato, Pepperoncini, Red Pepper & Italian Dressing on Crusty Hoagie Roll
- Grey Poupon, Garlic Herb Spread, Mayonnaise
Lettuce, Tomato, Pickle, Onion, Chef's Relish Display
House Made Potato Chips
Brownies or Lemon Bars
29.95 per guest

ITALIAN BUFFET

Chopped Salad and Cucumber & Tomato Salad
Parmesan Cheese Chicken
Vegetarian Lasagna
Chef's Choice Starch
Chef's Choice Seasonal Vegetable
Warm Rolls and Butter
Tiramisu or Italian Cream Cake
30.95 per guest

SOUP & SALAD BUFFET

Chef's Daily Soup
Sliced Fresh Fruit Display & Penne Pasta Salad
Create Your Own Salad:
Crisp Romaine, Croutons, Parmesan Cheese,
Marinated and Grilled Chicken Strips, and
Classic Caesar and Red Pepper Italian Dressings
Warm Rolls and Butter
Chef's Choice Dessert
29.95 per guest

TRADITIONAL BUFFET

Cobb Salad & Southern Cole Slaw
Oven Baked Bone - In Chicken with Bourbon Cream
Southern Meatloaf
Macaroni and Cheese
Southern Green Beans
Fresh Baked Corn Bread Muffins
Bread Pudding or Pecan Pie
28.95 per guest



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LUNCH BUFFETS

MINIMUM 30 PEOPLE – 1 1/2 Hour Maximum Service

All Lunch Buffets Include Regular and Decaffeinated Royal Cup® Coffee with Flavored Syrups, Selection of Tazo Hot Tea®, and Iced Tea or Iced Water

ITALIAN DELI

Minestrone Soup with Pesto
Traditional Caesar Salad
Tomato Mozzarella Salad with Fresh Basil
Tortellini Salad with Sundried Tomatoes, Olives and Artichoke Hearts
Sliced Rosemary Chicken Breast, Genoa Salami, Capicola and Mortadella
Sliced Provolone, Fontina, and Smoked Mozzarella Lettuce, Tomato and Red Onion
Kosher Dill Pickles and Olive Relish
Mayonnaise, Mustard and Creole Mustard
Assorted Breads, Rolls and Wraps
Cookies and Cannoli's
28.95 per guest

SOUTHERN BBQ

Mixed Green Salad
Cucumber & Tomato Salad
Sliced Fresh Fruit Display
Fresh Baked Corn Bread
Whiskey BBQ Flank Steak
Buttermilk Fried Chicken
Southern Green Beans
Home-style Roasted Potatoes
Seasonal Fruit Cobbler OR Deluxe Chocolate Cake
28.95 per guest

ITALIAN BUFFET

Tuscan White Bean Stew with Tomatoes and Pancetta
Warm Focaccia Bread with Butter
Traditional Caesar Salad
Arugula Salad with Pears, Candied Walnuts, Gorgonzola Cheese and Balsamic Vinaigrette
Sliced Vine Ripe Red & Yellow Tomatoes with Fresh Mozzarella
Basil, Balsamic Vinegar and Extra Virgin Olive Oil
Grilled Chicken Breast with Rosemary Jus and Exotic Mushrooms
Seared Salmon with Fennel, Tomatoes and Crispy Capers
Penne Primavera with Cream Sauce and Fresh Herbs
Tiramisu with Chocolate Mocha Sauce
31.95 per guest

KENTUCKY PICNIC

Potato Salad and Southern Cole Slaw
Grilled All Beef Hot Dogs
Grilled Hamburgers
Grilled Chicken Breast
Pickles, Onions, Lettuce Leaves, Tomato, Cheese
Mayonnaise, Mustard and Ketchup
Southern Baked Beans
Individual Bags of Potato Chips & Pretzels
Watermelon Display
Jumbo Cookies and Brownies
28.95 per guest
(Add Chili For Additional 1.95 Per Guest)

SOUTHWEST BISTRO

Chicken Tortilla Soup
Corn Bread
Southwestern Caesar Salad with Roasted Corn, Black Beans and Garlic Chipotle Chili Dressing
Jicama Cilantro Mango Salad
Oven Roasted Chicken, Three Bean Stew and Roasted Poblano Salsa
Ancho Pork Ribs with Chili Barbecue Sauce
Mac 'n' Cheese
Chef's Choice Dessert
31.95 per guest

MEXICAN FIESTA BUFFET

Fresh Garden Salad with Romaine & Iceberg Lettuce, Carrot and Red Cabbage Shavings, Sliced Cucumber, and Tomato accompanied by Ranch and French Dressing
Spanish Rice
Refried Beans
Flour & Corn Tortillas and Hard Taco Shells
Seasoned Ground Beef
Seasoned Chicken Fajitas
Sautéed Bell Peppers & Onions
Shredded Mexican Blend Cheeses, Shredded Lettuce, Sour Cream, Diced Tomatoes, Jalapenos, Salsa and Guacamole
Tortilla Chips with Queso Dip
Iced Tea and Lemonade
Chocolate Cake
28.95 per guest

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LUNCH BUFFETS

MINIMUM 30 PEOPLE – 1 1/2 Hour Maximum Service

All Lunch Buffets Include Regular and Decaffeinated Royal Cup® Coffee with Flavored Syrups, Selection of Tazo Hot Tea®, and Iced Tea or Iced Water

BUILD YOUR OWN BUFFET

SALADS: (Choice of 2)

Caesar Salad
Bluegrass Mixed Green Salad
Penne Pasta Salad
Cole Slaw
Potato Salad
Chopped Salad
Sliced Fruit Salad
Cucumber & Tomato Salad
Tomato Caprese Salad
Watermelon Red Onion Salad

ENTREES: (Choice of 2 - 30.95 per guest) (Choice of 3 - 33.95 per guest)

Whiskey BBQ Flank Steak
Southern Style Meatloaf
Grilled Chicken with Bourbon Cream
Grilled Chicken with Asiago Cream
Oven Breaded Tilapia with Lemon Butter
Seared Mahi Mahi with Citrus Sauce
Pasta Primavera
Buttermilk Fried Chicken
Roasted Salmon with Corn Salsa

DESSERTS: (Choice of 1)

Triple Chocolate Cake
Carrot Cake
New York Cheesecake
Apple Pie
Key Lime Pie
Oreo Cheesecake
Fruit Cobbler
Cookies & Brownies

Buffet Includes Warm Rolls and Butter, Chef's Choice of Starch, Seasonal Vegetable, and Bourbon Bread Pudding

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PLATED DINNER ENTRÉE'S

Three Course Dinners Include Warm Rolls & Butter, Your Choice of Salad and Dessert
Dinners Are Available for Groups Up to 400 people and Include Warm Rolls & Butter, Your Choice of Salad and Dessert (Pg 18)
All Plated Dinners Include Royal Cup® Coffee, Selection of Tazo Tea®, Iced Tea or Iced Water



ENTRÉE SELECTIONS (Priced Per Person)

Spinach and Cheese Stuffed Chicken Breast with
French Tomato Relish
(3) Course 32.95

Parmesan Crusted Chicken Breast with Brandy Fontina
Fondue
(3) Course 32.95

Grilled Chicken Breast with Mushroom Marsala Ragout
(3) Course 31.95

Grilled Pork Tenderloin with Peach Chutney
(3) Course 33.95

Seared Salmon Filet with Corn Salsa
(3) Course 37.95

Maryland Crab Cakes
(3) Course 37.95

Grilled Bistro Steak with Red Wine Braised Shallot Jus
(3) Course 36.95

Filet Mignon with Bacon Garlic Confit
(3) Course 51.95

See p.10 for Vegetarian, Vegan and Gluten Free Options

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PLATED DINNER ACCOMPANIMENTS

VEGETABLES (Choice of 1)

Grilled Vegetables
Grilled Asparagus
Sautéed Asparagus and Roasted Squash
Broccolini
Roasted Squash and Zucchini
Asparagus and Red Pepper
Grilled Asparagus and Seasoned Carrots
Sautéed Vegetables
Medley of Baby Vegetables
Starburst Butternut Squash
Butter Beans

STARCHES (Choice of 1)

Yukon Smashed Potatoes
Asiago Mashed Potatoes
Cheese Risotto
Au Gratin Potatoes
Garlic Mashed Potatoes
Creamy Polenta
Long Grain Rice
Olive Oil Smashed Potatoes

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DUAL ENTREE PLATED DINNER

Three Course Dinners Include Warm Rolls & Butter, Your Choice of Salad and Dessert
Dinners Are Available for Groups Up to 400 people and Include Warm Rolls & Butter, Your Choice of Salad, and Dessert (Pg 18)
All Plated Dinners Include Royal Cup® Coffee, Selection of Tazo Tea®, Iced Tea or Iced Water

CHICKEN AND FIRE ROASTED SALMON

Grilled and Seasoned Chicken Breast with Sundried Tomato Cream Sauce and Pesto Glazed Salmon with Bourbon Sauce Served with Saffron Pilaf, Grilled Broccoli and Roasted Red Pepper

Suggested Wine Pairing:
Chardonnay, Kendall Jackson
38.95 per guest

CHICKEN AND BISTRO STEAK

Herb Grilled Chicken Breast with Fresh Tomato Relish and Bistro Steak with Mushroom Demi-Glace Served with Au Gratin Potatoes, Haricot Verts and Baby Carrots

Suggested Wine Pairing:
Red Zinfandel, Ravenswood
39.95 per guest

JUMBO SHRIMP AND FILET MIGNON

Seared Trio of Jumbo Shrimp with Mornay Sauce and Filet Mignon with Caramelized Onions and Béarnaise Sauce Served with Asiago Mashed Potatoes and Grilled Vegetables

Suggested Wine Pairing:
Sauvignon Blanc, Murphy-Goode
54.95 per guest

CHICKEN AND JUMBO SHRIMP

Grilled Chicken with Asiago Cream Topped with Tomato Relish and a Trio of Jumbo Grilled Shrimp with Bourbon Cream Sauce Served with Orzo Pasta and Grilled Vegetables

Suggested Wine Pairing:
Sauvignon Blanc, Murphy-Goode
39.95 per guest

SALMON AND BISTRO STEAK

Grilled Salmon with Corn Relish and Bistro Steak with Red Wine Demi-Glace Served with Creamy Polenta, Baby Carrots and Broccoli

Suggested Wine Pairing:
Merlot, Napa Cellars
43.95 per guest

BISTRO STEAK AND CRAB CAKE

Seared Bistro Steak with Au Jus and Frizzled Onions and Maryland Crab Cake with Remoulade Sauce Served with Roasted Potatoes, Baby Carrots and Roasted Squash

Suggested Wine Pairing:
Red Zinfandel, Ravenswood
41.95 per guest

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DINNER SALADS & DESSERTS

Choice of Salad and Dessert To Compliment your Hot Plated Dinner

SALADS

(INCLUDED IN MENU PRICE)

Bluegrass Mixed Green Salad

Spring Mix, Julienned Carrots, Cucumbers, Shredded Red Cabbage and Tomato with Balsamic Vinaigrette and Ranch Dressing

Spinach Salad

Spinach Greens, Roasted Shallots, Tomatoes, Feta with Ranch and Mustard Dressing

SALADS

(UPGRADE - ADDITIONAL 3.50 PER PERSON)

Endive Salad

Julienne Belgian Endive with Diced Tomatoes, Bacon and Herbs, tossed in Sherry Vinaigrette

Spinach & Limestone Salad

Baby Spinach Resting on Bibb Lettuce Topped with Sliced Mushrooms, Chopped Egg, and Julienne Red Onions with Warm Bacon Dressing

Cobb Salad

Iceberg and Romaine with Shredded Carrots, Diced Tomatoes, Crumbled Bleu Cheese, Chopped Egg and Bacon with Raspberry Vinaigrette and Ranch Dressing

Apple and Arugula Salad

Apple, Arugula, Camembert, Spiced Walnuts, Sliced Asian Pear, and Feta Cheese with Balsamic Vinaigrette

Strawberry Salad

Baby Greens with Strawberries, Blueberries, Red Onion, and Goat Cheese with Balsamic Vinaigrette Dressing

DESSERTS

(INCLUDED IN MENU PRICE)

Deluxe Chocolate Cake
Carrot Cake

Lemon Twist Cake
Bourbon Butter Cake
Double Apple Caramel Pie

Key Lime Mousse Pie
NY Cheesecake
Chocolate Marble Cheesecake
Raspberry White Chocolate Cake
Triple Chocolate Cake

DESSERTS

(UPGRADE - ADDITIONAL 3.50 PER PERSON)

Bourbon Mousse
Goopy Pecan

Key Lime
Chocolate Pate
Strawberry Sensation
Double Chocolate Mousse
Vanilla Bean Cheesecake

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DINNER BUFFETS

MINIMUM 30 PEOPLE – 1 1/2 Hour Maximum Service

All Dinner Buffets Are Served For Two Hours And Include Royal Cup® Coffee, Selection of Tazo Tea®, Iced Tea or Iced Water

BUFFET #1

Mixed Green Salad
New Potato Salad
Warm Rolls and Butter
Slow Roasted Sirloin with Red Wine Sauce
Roasted Bone in Chicken with Mango Chutney
Pesto Crusted Tilapia with White Wine Sauce
Vegetarian Lasagna
Wild Long Grain Rice
Grand Marnier® Sautéed Carrots
Chef's Choice Desserts
43.95 per guest

BUFFET #2

Chopped Salad
Penne Pasta Salad
Warm Rolls and Butter
Grilled Chicken with Tomato Vodka Sauce
Roasted Pork Loin with Pineapple Chutney
London Broil with Wild Mushroom Demi-Glace
Herb Roasted New Potatoes
Macaroni & Cheese
Sautéed Seasonal Vegetables
Chef's Choice Desserts
41.95 per guest

BUFFET #3

Cobb Salad
Southern Cole Slaw
Warm Rolls and Butter
Southern Style Meatloaf
Roasted Chicken Tomato Parmesan Sauce
Red Skin Smashed Potatoes
Rice Pilaf
Buttered Corn
Steamed Broccolini
Chef's Choice Desserts
38.95 per guest

BUFFET #4

Garden Salad
Cucumber & Tomato Salad
Sliced Fresh Fruit Display
Warm Corn Bread
Flank Steak with BBQ Whiskey Sauce
Chipotle Chicken with Tequila Lime Butter Sauce
Southern Green Beans
Home-style Roasted Potatoes
Seasonal Fruit Cobbler with Whipped Cream
38.95 per guest

BUFFET #5

Albondigas Soup
Chopped Salad
Create Your Own Taco or Fajita:
Seasoned Ground Beef
Grilled Seasoned Steak and Chicken
Black Beans, Steamed White Rice, Onions,
Peppers, Mushrooms, Refried Beans
Guacamole, Pico De Gallo, Sour Cream,
Salsa, Shredded Cheddar Cheese, Lettuce,
Soft Taco Shells
Cheese Quesadillas
Tri-Color Tortilla Chips with Salsa
Green Beans with Onions and Pico De Gallo
Caramel Flan and
Chocolate Plantain Foster Station
40.95 per guest

BUFFET #6

Potato Salad
Mixed Green Salad
Grilled All Beef Hot Dogs
Grilled Hamburgers
Grilled Chicken
Pickles, Onions, Lettuce Leaves, Tomato,
Cheese, and Condiments
Individual Bags of Potato Chips & Pretzels
Watermelon Display
Jumbo Cookies and Brownies
38.95 per guest
(Add Chili For Additional 3.95 Per Guest)

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COLD HORS D'OEUVRES

Minimum Order of 50 Pieces of Each Item

Tiny Tomato Caprese with Organic Olive Oil
and Micro Basil
5.95 each

Tomato Basil Bruschetta
5.95 each

Cherry Tomato Mozzarella On a Spoon
5.95 each

Assorted Mini Deli Sandwiches with Condiments
6.95 each

Triple Cream Brie Filled Strawberries
5.95 each

Shrimp Shooter
7.95 each

Fresh Melon Shots
5.95 each

Jumbo Shrimp with Cocktail Sauce and Lemons
8.95 each

Olive Feta Skewers
5.95 each

Smoked Salmon on Potato Chip with Lemon Cream
7.95 each

Salami Cornets with Dijon Cream on Crostini
7.95 each

Shrimp with Dill Cream on Rye
8.95 each

Oyster on Half Shell with Mignonette and Tobiko
7.95 each

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HOT HORS D'OEUVRES

Minimum Order of 50 Pieces of Each Item

Brie with Raspberries En Croute
6.95 each

Beef Empanada with Red Chili Sauce
5.95 each

Empanada with Guava and Almond Crisp
6.95 each

Vegetarian Spring Roll with Orange Marmalade
5.95 each

Assorted Mini Quiche To Include:
Broccoli
Spinach
Lorraine
5.95 each

Chicken Satay with Spicy Peanut Sauce
6.95 each

Beef Satay with Teriyaki Sauce
6.95 each

Mini Beef Wellington with Demi-Glace
6.95 each

Crab Stuffed Mushroom
6.95 each

Maryland Crab Cake with Remoulade Sauce
7.95 each

Cozy Shrimp with Spicy Boom Boom Sauce
7.95 each

Coconut Shrimp with Sweet and Sour Sauce
7.95 each

Bacon Wrapped Scallops
7.95 each

Spanakopita
5.95 each

Mini Hot Browns
6.95 each

Assorted Mini Deep Dish Pizza's To Include:
Pepperoni
Sausage
Mushroom
Onion and Green Pepper
5.95 each

Meatballs with Makers Mark® BBQ Sauce
5.95 each

Chicken Wings with Hot Sauce
Celery, Carrots, and Bleu Cheese
5.95 each

Macaroni and Cheese Bites
5.95 each

Chili Lime Chicken Skewers
6.95 each

Bacon Wrapped Shrimp with Bourbon Maple Glaze
7.95 each

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RECEPTION DISPLAYS & SNACKS

FRESH VEGETABLE CRUDITE

Broccoli, Red Pepper, Yellow Squash, Zucchini, Celery, and Carrots, Served with Spinach, Ranch and Hummus Dips, Assorted Crackers

9.00 per guest

GRILLED VEGETABLE DISPLAY

Marinated and Grilled Zucchini, Yellow Squash, Red Pepper, Asparagus, and Carrots Served with Olive Tapenade

10.50 per guest

ARTISANAL CHEESE DISPLAY

Handcrafted Domestic Cheeses, Garnished with Grapes, Strawberries, and Edible Orchid, Served with Lavash and Flatbread

10.50 per guest, Domestic Display Only
11.50 per guest, Domestic and Imported Cheeses

SLICED FRESH FRUIT DISPLAY

Sliced Pineapple, Melon, Honeydew, Garnished with Strawberries, and Grapes, Served with Honey Lime Yogurt Dipping Sauce

10.50 per guest

BEER CHEESE DISPLAY

A Bourbon Barrel Display of Five House Made Beer Cheeses Original (Mildly Hot), Jalapeno Jack Swiss Almond, Bourbon Kick and Red Pepper Served with Crudité, Crackers and Hard Pretzels

13.00 Per Guest

SMOKED SALMON SIDE

Decorated with Capers, Egg, Onion and Tomato with Garlic Herbed Toast Points
170.00 per display

Serves 25 People @ 3 oz. Per guest

ANTIPASTO DISPLAY

Dry Italian Salami and Prosciutto Presented with Marinated Manchego, Mozzarella, and Flat Bread

Marinated Vegetables to Include: Peppers, Long Stem Artichoke Hearts, Cipollini Onions and Assorted Olives. Grilled Asparagus, Squash, Zucchini, Carrots and Roasted Red Peppers

14.95 per guest

BAR MIX

25.95 per pound

MIXED NUTS

38.00 per pound

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PRESENTATION STATIONS

1 1/2 Hour Maximum Service

Presentation Stations Are Accompaniment Pairing and Not Meant To Be Offered Individually



DELUXE PASTA STATION*

Choice of two (2) Pastas:

Bowtie, Cavatappi or Penne Pasta
Tortellini (4.50 more)

Your choice of two (2) sauces:

Marinara, Alfredo, Pesto Sauce or
Garlic & White Wine
Vodka Sauce (3.25 more)

Your Choice of three (3) meats:

Italian Sausage, Basil & Herb Meatballs
Tasso Ham, Julienned Capicola, Genoa Salami, or Pepperoni
Grilled Julienne Chicken (4.95 more)

Baby Shrimp (5.95 more)

Toppings (All Included In Menu):

Chopped Garlic, Spinach, Tomatoes, Pine Nuts,
Sweet Peppers,
Black Olives, Sliced Mushrooms,
Julienned Onions and Pepperoncini
Asparagus or Broccoli Tips

Breads:

Garlic Bread Sticks and Focaccia Bread
21.00 per guest

*Requires (1) Attendant per (50) People
at 150.00 each

MODERN PASTA STATION

Cheese Tortellini with Alfredo Sauce
Bowtie Pasta with Marinara Sauce
Parmesan and Romano Cheese
Grilled Seasonal Vegetables
Focaccia and Flat Breads
13.95 per guest

Add:

Baby Shrimp - Add 5.95 per guest
Chicken - Add 4.95 per guest
Mini Meatballs - Add 3.95 per guest

SLIDER STATION

A Selection of Chicken Parmesan, BBQ Pulled Pork and
Cheeseburger Sliders
Complimented by a Toppings Bar
(Three Sliders per guest)
17.95 per guest

PASSED DESSERTS*

Assorted Mini-Cheesecakes, French Macarons, White
& Dark Chocolate Strawberries, Pecan Diamonds,
Chocolate Covered Cheesecake, Lemon Bars, Mini
Brownies, Apple Streusel, Toffee Blondies
(Three Pieces per guest)
16.95 per guest

*Requires (1) Attendant per (50) People
at 50.00 each

CARVING STATIONS

1 1/2 Hour Maximum Service

Carving Stations Are Accompaniment Pairing and Not Meant To Be Offered Individually. Served For One Hour



WHOLE HERB AND FENNEL ROASTED

TURKEY BREAST*

(SERVES 35 PEOPLE)

Gourmet Mustards and Turkey Gravy
Apple Cranberry Chutney
Buttermilk Biscuits

300.00 Each

OVEN ROASTED GARLIC

BEEF TENDERLOIN*

(SERVES 20 PEOPLE)

Horseradish Cream
Whole Grain and Dijon Mustard
Silver Dollar Rolls

400.00 Each

SMOKED VIRGINIA HAM*

(SERVES 50 PEOPLE)

Woodford Reserve BBQ Sauce and Pineapple Chutney
Assorted Mustards
Silver Dollar Rolls

345.00 each

PRIME RIB*

(SERVES 25 PEOPLE)

Caramelized Onions and Roasted Mushrooms
Rosemary Demi Glace
Fresh Baked Artisan Rolls

500.00 each

STEAMSHIP ROUND OF BEEF*

(SERVES 150 PEOPLE)

Au Jus, Horseradish Cream, and Mango Chutney
Silver Dollar Rolls

775.00 each

SLOW ROASTED LOIN OF PORK*

(SERVES 30 PEOPLE)

Roasted Pepper Sauce and Peppercorn Hollandaise Sauce
Southern Cornbread Muffins

300.00 each

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RECEPTION PACKAGES

MINIMUM 50 PEOPLE – 1 1/2 Hour Maximum Service

BLUEGRASS RECEPTION PACKAGE

Displays

Cheese Display with Fresh Fruit Garnish
Fresh Vegetable Crudités with Ranch Dip
Hummus with Pita Chips

Cold Hors D'Oeuvres (Butler Passed - 1 piece per item, per person)

Triple Cream Brie Filled Strawberry
Prosciutto Wrapped Asparagus
Bruschetta

Hot Hors D'Oeuvres (1 piece per item, per person)

Mini Beef Wellington
Spanakopita
Chicken Tenderloins with Maker's Mark® BBQ Sauce

Carving Station

Slow Roasted Loin of Pork or Herb Roasted Turkey Breast
Presented with Silver Dollar Rolls and Warm Corn Bread

Desserts

Chocolate Bread Pudding
New York Cheesecake

Beverages

Royal Cup® Coffee, Decaffeinated Coffee, Tazo® Hot Tea, Iced Tea
53.95 per guest

BOURBON COUNTRY RECEPTION PACKAGE

Displays

Five House Made Beer Cheeses
Original (Mildly Hot), Jalapeno Jack
Swiss Almond, Bourbon Kick and Red Pepper
Served with Crudité, Crackers and Hard Pretzel

Cold Hors D'Oeuvres (1 piece per item, per person)

Benedictine Tea Sandwiches
Fresh Melon Shots
Roast Beef on Crouton with Horseradish and Raspberry Drizzle

Hot Hors D'Oeuvres (1 piece per item, per person)

Mini Hot Browns
Country Ham Biscuits with Bourbon BBQ and Honey Mustard
Bourbon Chicken Satay

Carving Station

Steamship Leg of Pork
Red Eye Gravy, Bourbon Demi Glace
Fresh Warm Biscuits and Cornbread Muffins

Desserts

Grasshopper Cosmo Parfait and Pecan Pie

Beverages

Royal Cup® Coffee, Decaffeinated Coffee, Tazo® Hot Tea, Iced Tea
43.95 per guest

RECEPTION PACKAGES

MINIMUM 50 PEOPLE – 1 1/2 Hour Maximum Service

KENTUCKY RECEPTION PACKAGE

Displays

Cheese Display with Fresh Fruit Garnish
Fresh Vegetable Crudités with Ranch Dip
KY Burgoo

Cold Hors D'Oeuvres (Butler Passed - 1 piece per item, per person)

Assorted Premium Canapé's
Fresh Melon Shots
Bruschetta

Hot Hors D'Oeuvres (1 piece per item, per person)

Mini Hot Browns
Mini Pulled Pork Sliders
Mini Meatballs with Henry Bain's Sauce

Mashed Potato Station

Pure Blue Vodka Mashed Potatoes and Brown Sugar Sweet Potatoes

Carving Station

Smoked Kentucky Ham or Round of Beef
Red Eye Gravy and Maker's Mark® BBQ Sauce
Presented with Buttermilk Biscuits and Spoonbread

Desserts

Southern Bread Pudding with Warm Caramel Bourbon Sauce
Chocolate Pecan Pie

Beverages

Royal Cup® Coffee, Decaffeinated Coffee, Tazo® Hot Tea, Iced Tea, Ale-8-One®

54.95 per guest

WINE LIST



FEATURED WINE

Handcraft Chardonnay, Delicato Family Vineyards
\$39.00/Bottle

HYATT SIGNATURE SELECT WINES

Chardonnay, Canvas, California \$37.00/Bottle
Cabernet, Canvas, California \$37.00/Bottle
Merlot, Canvas, California \$37.00/Bottle
Pinot Grigio, Canvas, California \$37.00/Bottle
Pinot Noir, Canvas, California \$37.00/Bottle

CHAMPAGNE & SPARKLING WINES

Blanc De Blancs Brut, Canvas, California \$41.00/Bottle
Villa Sandi, Fresco Prosecco, Italy \$51.00/Bottle
Champagne, Imperial Moet & Chandon, France \$157.00/Bottle

BLUSH & WHITE WINES

White Zinfandel, Beringer, California \$40.00/Bottle
Chardonnay, Mondavi Private, California \$40.00/Bottle
Riesling, The Seeker, Germany \$41.00/Bottle
Sauvignon Blanc, Murphy-Goode, California \$49.00/Bottle
Pinot Grigio, Pighin, Italy \$62.00/Bottle
Chardonnay, Kendall Jackson, California
\$50.00/Bottle

RED WINES

Pinot Noir, "Nielson" by Byron, California \$47.00/Bottle
Malbec, Pascual Toso, Argentina \$45.00/Bottle
Zinfandel, Ravenswood, California \$48.00/Bottle
Cabernet, Rodney Strong, California \$49.00/Bottle
Pinot Noir, Estancia, California \$52.00/Bottle

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BEVERAGES



HOST SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

FULL BAR - PREFERRED PREMIUM

First Hour.....	15.00
Second Hour.....	11.00
Each Additional Hour.....	9.00

FULL BAR - SUPER PREMIUM

First Hour.....	17.00
Second Hour.....	12.00
Each Additional Hour.....	10.00

LIMITED BAR - BEER AND WINE ONLY

First Hour.....	13.00
Second Hour.....	10.00
Each Additional Hour.....	8.00

HOST SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

PREFERRED PREMIUM

Cocktails.....	7.00
Domestic Beer.....	5.00
Premium and Imported Beer.....	6.00
Select Wine.....	8.00
Soft Drinks.....	4.00

SUPER PREMIUM

Cocktails.....	8.00
Domestic Beer.....	5.00
Premium and Imported Beer.....	6.00
Select Wine.....	8.00
Soft Drinks.....	4.00

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BEVERAGES

CASH BAR

The packages include a Full Bar Setup.

	PREFERRED PREMIUM	SUPER PREMIUM
Cocktails	7.50	8.50
Domestic Beer	5.25	5.25
Premium and Imported Beer	6.25	6.25
Select Wine	8.50	8.50
Soft Drinks	3.75	3.75

*All Cash Bar Pricing Includes 6% Sales Tax

PREFERRED PREMIUM BRANDS

Pinnacle Vodka
 Jim Beam Bourbon
 Cuervo Gold Tequila
 Beefeater Gin
 Clan McGregor Scotch
 Scotch
 Cruzan Rum
 Seagram's 7 Crown Whiskey
 Maker's Mark Bourbon
 DeKuyper Amaretto
 DeKuyper Peachtree Schnapps
 Schnapps
 Bud Light, Miller Lite
 Corona Extra, Samuel Adams
 Canvas Cabernet, Merlot
 Canvas Chardonnay, Pinot Grigio

SUPER PREMIUM BRANDS

Absolut Vodka
 Woodford Reserve Bourbon
 Patron Silver Tequila
 Tanqueray Gin
 Johnnie Walker Red
 Bacardi Rum
 Crown Royal Whiskey
 Maker's Mark Bourbon
 Amaretto DiSaronno
 DeKuyper Peachtree
 Bud Light, Miller Lite
 Corona Extra, Samuel Adams
 Canvas Cabernet, Merlot
 Canvas Chardonnay, Pinot Grigio

SPECIALTY DRINKS

Ambrosia Apple Martini 10.00
 Toto's Vodka, Midori, Pucker Sour Apple, Apple Juice and
 Sweet & Sour Mix Garnished with Fresh Apple Slice

Raspberry Lemon Drop 10.00
 Absolut Vodka, Chambord, Lemon Squeeze & Drop,
 Bar Syrup & Sweet & Sour Mix Garnished with a Sugar Rim,
 Maraschino Cherry and Lemon

Black Cherry Pom Martini 13.00
 Effen Black Cherry, DeKuyper Pomegranate, Cranberry Juice,
 Daily's Margarita Mix Garnished with Lime Wedge

KEG BEER

Bud Light, Miller Lite..... 500.00
 Country Boy Seasonal, Sierra Nevada Torpedo IPA,
 Sam Adams, West 6th IPA, Kentucky Ale, Kentucky Ale Kolsch..550.00
 Guinness, Modelo Especial, Bourbon Barrel Ale..... 600.00

LABOR CHARGES

Bartenders:.....150.00/each (Up To Four Hours)*
 Wine Stewards/Butler Attendants:.....50.00/each (Up to Four Hours)*
 *\$50.00 Per Attendant/Steward/Bartender Per Hour After Four Hours

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